



Basic Herb Pesto Recipe

Use with basil, thai basil, cilantro, arugula, parsley, mint, chives, sorrel, whatever is fresh in your garden or at the market etc.

Ingredients:

2 cups fresh herb leaves, washed and removed from the stem
3-4 cloves garlic
¼ -1/3 cup extra virgin olive oil
Salt and freshly ground black pepper
1 cup grated hard cheese
¾ cup toasted nuts i.e. pine nuts, peanuts, walnuts
1 tsp. grated lemon zest or 1 T. juice

Method:

1. Place herbs and garlic ingredients in a blender with a little oil or in your food processor without oil. Blend and process briefly. Add remaining oil in a slow stream through the feed tube, until the mixture achieves the consistency of thick cream.
2. Season to taste with salt and pepper.
3. Depending on your herbs, add cheese and nuts or lemon as desired

Store in refrigerator up to 2 days. Freeze if stored longer.

Recipe from NuCulinary