



GEORGINA



RECREATION AT HOME

Basil Pesto

www.almanac.com/recipe/basil-pesto

Serve pesto on fresh pasta, spread on a halved baguette and broiled, or as a pizza topping. This recipe calls for basil, but you can experiment with other herbs such as parsley, thyme, tarragon, and cilantro. If you're a garlic fan, feel free to use more.

Ingredients

- 3 cloves garlic
- 2 cups fresh basil leaves
- 1/4 cup pine nuts or walnuts
- 1-1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup good-quality olive oil
- 3 ounces Parmesan cheese, grated

Instructions

- In a blender or food processor, combine garlic, basil, nuts, salt, pepper, and half of the oil. Puree, then slowly add remaining oil. If using immediately, stir in Parmesan; if not, freeze mixture in a re-sealable plastic bag, squeezing out any air. (Pesto turns brown when exposed to air.) Add Parmesan before serving.
- Makes 1 to 1-1/2 cups

