

## Here's my recipe for Pesto

### Ingredients:

5 cups basil leaves, well packed  
8 cloves garlic, lightly crushed & peeled,  
1 cup freshly grated Parmegiano Regiano, or Pecorino Romano cheese  
½ cup pine nuts, toasted  
1 ½ cups extra virgin olive oil  
1 tsp. kosher salt  
1 tsp. freshly ground pepper

### Directions:

Place nuts & garlic in food processor & pulse. Add basil leaves & process until finely chopped. Add salt & pepper, add cheese & process until combined. With the processor running, add olive oil in a slow steady stream. If not using immediately, store in airtight container with a thin coating of olive oil on top to keep pesto from turning dark.

Pesto will keep well in the refrigerator for a week or more. This recipe also freezes very well.

Yields approx. 3 ½ to 4 cups.