

Pistou Sauce

Ingredients:

4 cloves Garlic	1 bunch fresh Basil
3 very ripe Tomatoes	2 tbsp. finely grated Parmesan Cheese
5 tbsp. Olive Oil	Kosher Salt
Freshly ground Black Pepper	

Directions:

Peel and crush the garlic. Strip basil leaves from stalks, rinse and dry carefully. Blanch tomatoes, peel & seed them. Chop finely then blend in a food processor with garlic, basil, 3 pinches of salt and pepper, to taste.

Add oil and grated cheese. Blend again. Heat and serve with pasta or rice. This French country recipe also makes an excellent accompaniment to cold meats and fish.