



RECIPES

Basil Pesto Sauce

INGREDIENTS:

2 cups packed fresh basil leaves

2 cloves garlic

¼ cup pine nuts

2/3 cup extra virgin olive oil,
divided

Kosher salt and freshly ground
black pepper, to taste

½ cup freshly grated Pecorino
cheese

INSTRUCTIONS:

1. Combine the basil, garlic, and pine nuts in a food processor and pulse until coarsely chopped. Add ½ cup of the oil and process until fully incorporated and smooth. Season with salt and pepper.
2. If using immediately, add remaining oil and pulse until smooth. Transfer pesto to a large serving bowl and mix in the cheese.
3. If freezing, transfer to an air-tight container and drizzle remaining oil over the top. Freeze for up to 3 months, thaw and stir in cheese when ready to eat.

Yield: 1 cup

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