

Pesto

Time to prepare, 20 Min, including cleanup

3/31/2010

Equipment:

Cutting board and sharp knife

Mixing bowl

Ingredients:

2 – Tbsp basil leaves

20-25 Pine nuts

1 – clove garlic

0.25 cup - Olive oil

0.125 cup (1/8) – use slightly more, Parmesan cheese

Preparation:

1 – Using a really sharp knife finely chop half the basil leaves and garlic clove together. Add the rest of the basil and pine nuts and keep chopping until finely chopped and well mixed.

2 – Add the freshly grated parmesan cheese and continue to chop until the cheese is incorporated into the mixture.

3 – Place mixture in bowl and add olive oil. Stir and set aside overnight for flavor to blend.

Notes:

I like it better using 1.5 garlic cloves

Doesn't make a lot so plan on 2-4 batches depending on need