

## Pesto

### Ingredients:

This recipe makes a generous cup of pesto

2 garlic cloves peeled

4 cups of basil leaves

1/2 cups of pine nuts roast them if you want a nuttier flavor.

1/2 to 3/4 cup of good olive oil

1/2 cup of freshly grated parmesan cheese

1/2 to 1 tsp of salt

1 tsp of freshly ground pepper

### Directions:

Chop the garlic in the food processor until finely minced.

Add the rest of the ingredients and pulse until you reach the consistency you like. I like my pesto chunky. Season with salt and pepper and add more oil to make it smoother. I like my pesto coarse. Use within three days or freeze.

Recipe by Gerlinde de Broekert