



Handmade Pesto

Makes about 1 cup ~ \$12.66

Ingredients

2 garlic cloves

1/4 teaspoon salt

1/4 cup pine nuts, almonds or walnuts

3 cups basil leaves

1/3 cup grated Parmesan or Romano cheese

1/2 cup olive oil

Directions

1. In a bowl or using a mortar and pestle, smash the garlic and nuts until they are well crushed. Tear the basil leaves into pieces and add a handful at a time and work the mixture into a fine paste. Then stir in the cheese and olive oil. For the best results, use the pesto immediately. The pesto can also be frozen.

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