



## Basil Pesto

### Single Recipe

- ¼ teaspoon freshly ground pepper
- 2 cloves of fresh garlic
- ½ teaspoon salt
- ¼ cup pine nuts
- 2 cups washed/dried basil leaves
- ¾ cup extra virgin olive oil
- ½ cup grated parmesan cheese
- 2-3 Tablespoons grated pecorino cheese

### Double Recipe

- ½ teaspoon freshly ground pepper
- 4 cloves of fresh garlic
- 1 teaspoon salt
- ½ cup pine nuts
- 4 cups washed/dried basil leaves
- 1 ½ cups extra virgin olive oil
- 1 cup grated parmesan cheese
- 5-6 Tablespoons grated pecorino cheese

**YIELD: 1 1/3 pint jars or > 2 cups, or approx 3 - ½ pint jars.**

Pick the leaves off the basil stems. Wash the leaves, using a salad spinner to remove water. Combine the pepper, garlic, salt, and pine nuts in a food processor and pulse a few times until nuts are chopped. Add the basil leaves. Slowly add the olive oil in a constant stream while the food processor is on. Scrape down the sides of the food processor with a rubber spatula. Add the grated cheese and pulse again until blended.

Pour into hot sterilized jars, cover, and give the canning bath treatment for 20 minutes

May freeze.

Serve with pasta, bread, baked potatoes, baked vegetables or spread over toasted baguette.

Don't cook/microwave.