



Dried Tomato Pesto

This pesto made with dried tomatoes could become a farm pantry staple.

This tasty pesto is versatile. Serve it tossed with hot pasta or spread on toasted baguette slices and topped with feta. It makes a great stuffing for chicken breasts, too.

Ingredients

1 cup dried tomatoes (home-dried, not in oil) Boiling water
1/2 cup extra-virgin olive oil
1/2 cup fresh grated parmesan or asiago cheese
2 T. pine nuts
1/4 cup packed fresh basil leaves
2 to 3 garlic cloves
salt and pepper to taste

Preparation

Cover the dried tomatoes with boiling water and let sit 10 minutes or until soft. Drain.

Combine soaked, drained tomatoes and olive oil in the work bowl of a food processor fitted with a sharp metal blade. Pulse several times to chop tomatoes. Add parmesan, pine nuts, basil, and garlic. Process until the mixture forms a paste. Taste purée and add salt and pepper if desired.

Store pesto in a glass jar in the refrigerator for up to one week.

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