

## 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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