



## Farm-fresh Basil Pesto

**Blessed with an over-abundance of basil? Try this fun pesto recipe-the nuts and garlic add just the right punch!**

Photo by Stephanie Staton This is one of those "ingredients to taste" recipes; with a little practice and experimentation, you'll be hooked on "eating your greens" this way. Feel free to quadruple this recipe when you have an abundance of basil because it freezes well.

**Ingredients** 1 cup fresh basil leaves, firmly packed and washed 1/2 cup pine nuts, walnuts or pecans 1/2 cup grated Parmesan cheese 2 cloves garlic, minced 1/2 tsp. salt (or to taste) 2 T. olive oil dash of fresh lemon juice

### Preparation

In a food processor, combine basil, nuts, cheese, garlic and salt. Cover; blend or process with several on-off turns until a paste forms, stopping the machine several times and scraping sides.

With the machine running slowly, gradually add the oil and process to the consistency of soft butter. Add the lemon juice last. (The lemon juice keeps the pesto's fresh green color.)

Transfer to a storage container. Refrigerate for a couple of days or pack into freezer containers to freeze.

Yields 5 to 7 servings.

Recipe from Lisa Kivirist's article Farm-style Fast Food in July/August 2009 Hobby Farm Home.