



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

BASIL PESTO

Makes 2 - 6 ounce containers

2 large bunches basil, leaves picked
½ bunch flat parsley, leaves picked
4 cloves garlic, peeled
1 tablespoon coarse sea salt
2 tablespoons pine nuts
1/2 cup freshly grated parmesan
1 cups extra virgin olive oil

THE STEPS:

- Place garlic, pine nuts and salt in food processor
- Pulse until coarsely chopped
- Add herbs in manageable batches
- Pulse until coarsely chopped
- Slowly drizzle oil through feed tube until a thick puree is formed
- Transfer to a medium sized bowl
- Stir in grated parmesan.
- Serve immediately or refrigerated well covered.
- Pesto freezes well.

THE LOVE: If you are not using your pesto right away, omit the cheese. Add it just before serving.