



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

PESTO

Makes *almost* 1 cup

1 large bunch basil, leaves picked
½ bunch flat parsley, leaves picked
2 cloves garlic, peeled
1 tablespoon coarse sea salt
2 tablespoons pine nuts
½ cup extra virgin olive oil
1/3 cup freshly grated parmesan

THE STEPS

- Place garlic, pine nuts and salt in food processor...pulse until coarse
- Add herbs...pulse until chopped
- Slowly drizzle oil through feed tube until a thick puree is formed
- Transfer to bowl...
- Stir in cheese...
- Keep well covered

THE LOVE: Pesto freezes perfectly so whatever you have leftover can be kept until you need it.