



T's Pesto Recipe.

Ingredients:

2 cups fresh basil leaves (thicker stems removed)
1 tsp lemon juice (to retain the bright green color of the basil)
1/4 cup of nuts (pine nuts are traditional, but go "nuts" and experiment)
1 clove garlic
1/2 tsp salt
1/2 tsp black pepper
1 pinch of crushed red pepper flakes
2/3 to 1 cup olive oil
1/2 cup grated cheese (whichever is your fave, I prefer Romano)

Putting it all together:

Place the first 7 ingredients in a food processor (or blender).
Pulse until it forms a paste.
Slowly drizzle in the olive oil while the processor is running
(I like mine looser, so I use a full cup).
Once all of the olive oil is incorporated, remove from processor and
transfer to a bowl.
Stir in the grated cheese.

Pesto is great on pasta, of course, but also on pizza instead of a red sauce, in potato salad, smeared on crusty bread as an appetizer, or as a topping on caprese or panzanella salads.

Enjoy.

— Theresa Poprocky