

Our Favorite Fresh Pesto Sauce

- Two cups of gently-packed fresh basil leaves
- 3 large, chopped fresh garlic cloves
- ½ cup of Parmigiano-Reggiano, Asiago or Italian blend cheese
- 1/3 cup of walnut pieces
- ½ tsp. salt
- ¼ tsp. black pepper
- 2/3 cup good quality extra virgin olive oil

Method: Add all to food processor and process for @ 2 minutes. Use immediately or store in air-tight container in the fridge for up to a week. If it “browns”, discard.