



Karen Zimmerman's Basic Basil Pesto

Served at the Pass the Pesto Event - August 2018

Ingredients:

$\frac{2}{3}$ cup packed basil leaves
 $\frac{1}{3}$ cup grated Parmesan cheese
 $\frac{1}{3}$ cup olive oil
2 tablespoons pine nuts* or walnuts or pistachios
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
1 clove garlic

Preparation:

In a food processor, place the garlic and chop until fine.
Add basil leaves and continue processing.
Add the pine nuts and continue processing. Scrape down the sides of the bowl.
Add salt and pepper and process some more.
Slowly add the olive oil to emulsify.

This is a VERY forgiving recipe. If you like more garlic, increase it! More Parmesan? Go for it! Like more oil? Add it.

Recipe can be doubled or tripled. Place pesto in a plastic tub and freeze. When you want some, slice off a chunk (because of the oil, the pesto does not freeze solid). Return unused pesto to the freezer. Will keep for up to a year.

Serving Suggestions:

Stir into orzo pasta after adding a few tablespoons of pasta water to the pesto.
Serve on your favorite pasta. Add grilled chicken for a complete entrée.
Mix into softened cream cheese and use as a dip.
Serve on a toasted baguette slice topped with a slice of fresh heirloom tomato and Buffalo mozzarella.
Spread on roasted chicken or salmon steaks.