



Karen Zimmerman's Herb Pesto

(Entered in the Pass the Pesto Event - August 2018)

Ingredients:

½ cup olive oil
½ cup firmly-packed fresh parsley
2 garlic cloves, cut in quarters
¼ cup sun-dried tomatoes packed in oil, drained
½ cup freshly grated Parmesan cheese
1 teaspoon salt
1 teaspoon dried oregano
½ teaspoon dried basil
½ teaspoon dried thyme
Freshly ground pepper to taste

Preparation:

Place all ingredients in a blender and blend until parsley is minced.

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:

Serve on vermicelli or any other long pasta.

Glaze Cornish game hen halves with this pesto and serve along side pasta. (see recipe in "Meat, Fish, Chicken" section).