

Basil Pesto

1/3 cup extra virgin olive oil

½ tsp salt

4 cloves garlic, minced

2 cups fresh basil leaves, rinsed and thoroughly dried

½ parmesan cheese

¼ cup pine nuts

½ tsp freshly ground black pepper

Method:

In a food processor or mortar and pestle add oil, salt and garlic. Grind to smooth paste. Add basil leaves. Grind into a coarse to smooth paste. You may want to add more oil if a looser pesto is desired. Add cheese and nuts. Grind. Season to taste with salt and pepper.

If not used immediately, place in refrigerator with a tiny covering of oil in a tightly sealed container. Use within one to two weeks.

(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)