

Pesto Sauce

Yield: 1 cup

Ingredients:

1 1/3 cup packed coarsely chopped fresh basil
2/3 cup grated Parmesan cheese
2/3 cup olive oil
1/4 cup pine nuts
1 teaspoon salt
1/4 teaspoon pepper
2 garlic cloves, peeled

Directions:

- In a food processor or blender, combine all the ingredients; cover and process until blended.
- To use, heat in a sauce pan
- Can also be stored in freezer for up to 3 months, but when freezing the pesto, leave about 3/4 inch at the top of the container, then cover the top with a thin layer of olive oil so the pesto doesn't brown during freezing.