



Basil Pesto

I make this pesto in big batches and freeze it in zip top bags. Then when I want some I just break off as much as I need. I love this on fish, vegetables, and of course, pasta. But my favorite way to eat pesto is spread on a cracker or crostini.

4 cups of cleaned fresh basil leaves (tightly packed!)
1 cup freshly grated Parmesan cheese
5 large cloves of peeled garlic
1 cup of chopped walnuts (or pine nuts) enough olive oil
1/2 to 3/4 cups olive oil and 1-1/2 teaspoons of salt

Put the basil leaves, garlic and oil into a food processor. Pulse until it begins to break down. Add the remaining ingredients and blend until it is a smooth, thick paste. Add more oil if needed.