



## CILANTRO JALAPENO PESTO

3 to 4 cups of tightly packed fresh cilantro, (stems and leaves).

8 to 10 jalapeños. halved, stems removed. 1 big handful of peeled garlic cloves (7 or 8 big cloves)

1/2 to 3/4 cups olive oil

1-1/2 cups walnuts

1 cup grated parmesan.

1 to 2 teaspoons salt to taste

Place everything in a food processor or blender and blend until smooth.

This is amazing on any Mexican food. It's also excellent on fish or mixed with a touch of half & half and tossed with pasta and steamed veggies. You can also mix this with sour cream for a delicious dip.