



PESTO

Quick Guide

- 1 cup greens
- 1 clove garlic, peeled
- 1/4 c. nuts/seeds
- 1/4 c. parmesean cheese

COOKING 101

PESTO

Ingredients

Classic pesto is made with Italian, 'Genovese' Basil

- 1 lightly packed cup of basil, large stems removed
- 1/2 cup olive oil
- 1 garlic clove, peeled
- salt, to taste
- 1/4 c. pine nuts, walnuts, or sunflower seeds, toasted
- 1/4 c. Parmesan cheese

Directions

In a blender or food processor, blend garlic, add basil, and coarsely chop, slowly pour in olive oil. Transfer to a bowl and stir in remaining ingredients.

Variations:

Substitute arugula, braising greens, radish tops, garlic scapes, thai basil, or parsley for the basil.

"Pesto is my favorite sauce to make. I love the sensory experience of pounding it and smelling it and tasting it as I go. Pesto is more than a pasta sauce: it's delicious on sliced tomatoes, as a dipping sauce for vegetables, on a pizza or as a sauce for grilled chicken or vegetables."

-Alice Waters, The Art of Simple Food

