



Lettuce Leaf Basil Pesto

(makes approx. 1 cup)

Cook's notes:

- This version makes a thick paste, not as creamy as hummus. If you want thin & creamy, try doubling the oil.
- Amounts of olive oil, walnuts and parmesan are personal preferences. Tweak as desired.
- Pesto turns black with exposure to air. Don't spread until the last minute.

1/4 cup walnuts, lightly toasted

1/2 cup freshly grated parmesan (2+ oz)

2 large bunches, 4 oz total of *Hollie's Homegrown* Lettuce Leaf Basil

3 cloves garlic coarse chop

1/4 cup lemon juice

1/4 tsp salt

1/4-1/3 cup olive oil

1/4 tsp black pepper

Toast pine nuts over med heat 3-4 minutes until they start to brown. Watch carefully - they burn!

Grate cheese in Cuisinart (food processor). Remove.

Combine oil, salt, garlic and lemon juice in Cuisinart, and process until smooth.

Pick basil leaves from stems, roughly chop leaves

Add basil leaves & walnuts. Blend until smooth.

Pulse in parmesan & black pepper