

Basil Pesto

2 cups basil leaves, packed
3 cloves fresh garlic, minced
½ cup freshly grated parmesan cheese
¼ cup pine nuts, optional
½ cup olive oil
Salt and pepper to taste

Wash and dry the basil leaves. Blend the first 4 ingredients in a food processor until they make a paste. Slowly drizzle olive oil with the processor running until sauce is smooth. Season with salt and pepper. Use immediately or store in refrigerator for up to a week, or freeze and keep for months.