

## **Fresh Basil Pesto**

*Prepared by Rita Jackson, UT Extension Agent*

### **Ingredients:**

2 cups fresh basil leaves, packed  
½ cup freshly grated Parmigiano-Reggiano or Romano cheese  
½ cup extra virgin olive oil  
1/3 cup pine nuts or walnuts  
3 medium sized garlic cloves, minced  
Salt and freshly ground black pepper to taste

### **Directions:**

1. Combine the basil in with the pine nuts, pulse a few times in a food processor. (If you are using walnuts instead of pine nuts and they are not already chopped, pulse them a few times first, before adding the basil.)
2. Add garlic, pulse a few times more.
3. Slowly add the olive oil in a constant stream while the food processor is on. Stop to scrape down the sides of the food processor with a rubber spatula. Add the grated cheese and pulse again until blended. Add a pinch of salt and freshly ground black pepper to taste.

Serve with pasta, potatoes or spread over toasted baguette slices

Yield: 1 cup

***AS SHOWN ON THE FAMILY PLOT: GARDENING IN THE MID-SOUTH  
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