



Basil Parsley Pesto Recipe

¼ cup pine nuts
3 garlic cloves
2 cups fresh basil, packed
1 cup fresh flat leaf parsley leaves, packed
Extra virgin olive oil
¼ cup Parmesan cheese, grated
Salt and pepper to taste

1. Toast the pine nuts in a non-stick skillet over medium heat. Pine nuts burn easily so don't walk away, shake periodically and toast until fragrant. This should not take more than a minute or two. Remove from pine nuts and set aside. Add garlic to skillet and toast (with skin on) for 5 minutes or so, until the skin starts to turn light brown.
2. Peel garlic, add all ingredients minus the olive oil to the food processor. Slowly drizzle in the olive oil, while hitting the pulse button until the pesto reaches desired consistency. I used about ¾ cup of oil this particular day.