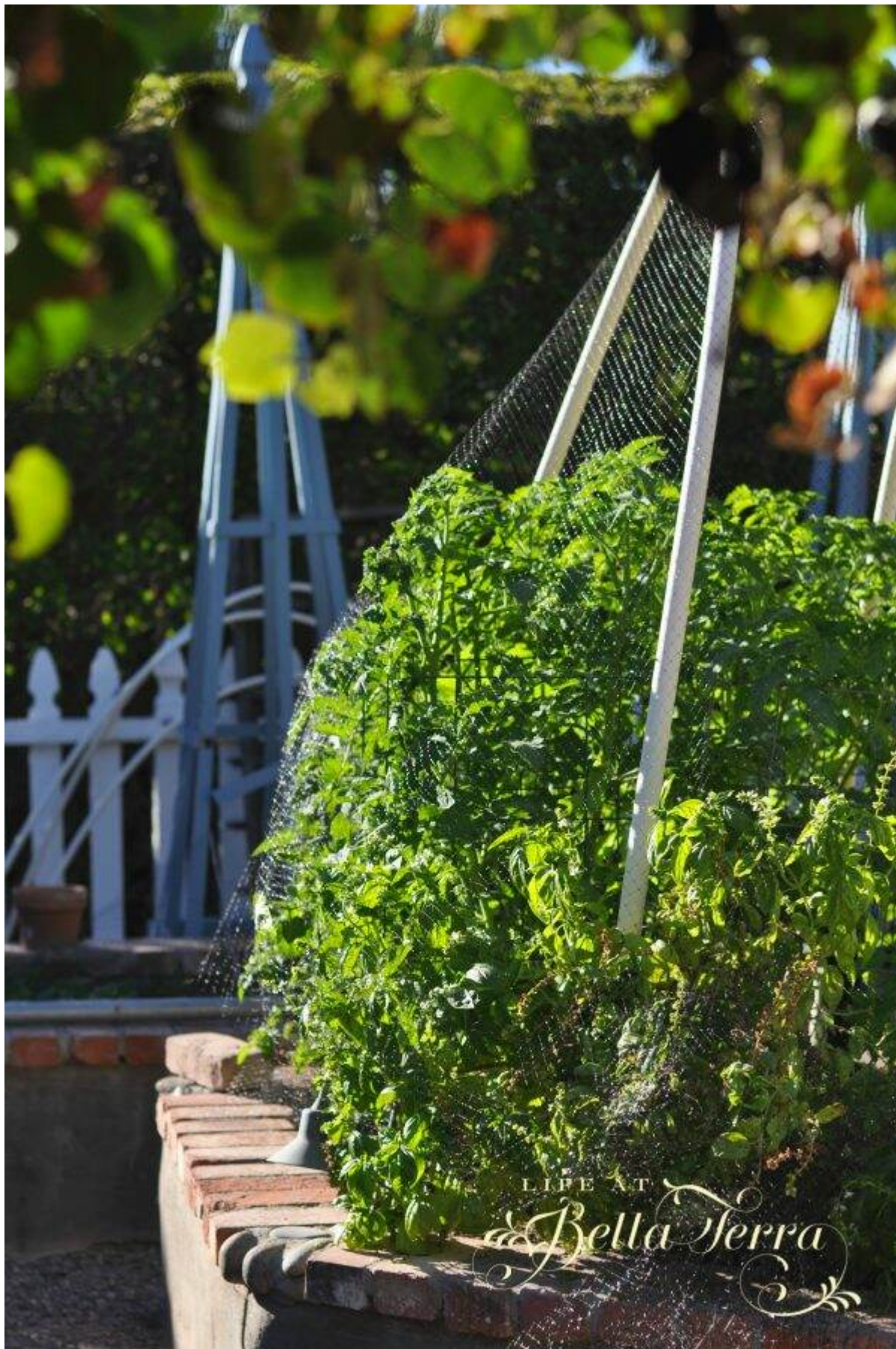


Making Pesto

It is the time of year that my basil is very abundant. Once the weather gets too cold, all that luscious green herb goes black. Since it was 39 degrees one morning this week, it is time to harvest it.



I plant the basil next to the tomatoes in the garden. The general consensus is that basil – both the plant and extract made from the leaves – can be an effective natural deterrent for white flies, mosquitoes, tomato hornworms, aphids, houseflies, and asparagus beetles. The basil is also thought to (somehow) improve the flavor of the tomatoes if planted nearby.



My dear friend, Gwen gave me this recipe in 1993. It has been my go-to pesto recipe since then.

Having a food processor makes this quick and easy. If not, you will just do some chopping and blending. I love recipes with a few ingredients-fresh basil, garlic, olive oil, pine nuts and two types of cheese.



Separate the leaves from the stem.



Place all the ingredients, except the olive oil in the food processor.



While the food processor is running, slowly add the oil.



Look at the beautiful color of the pesto. As I was making this, the girls came into the kitchen asking what smelled SO good! The scent of basil is so unique and aromatic.



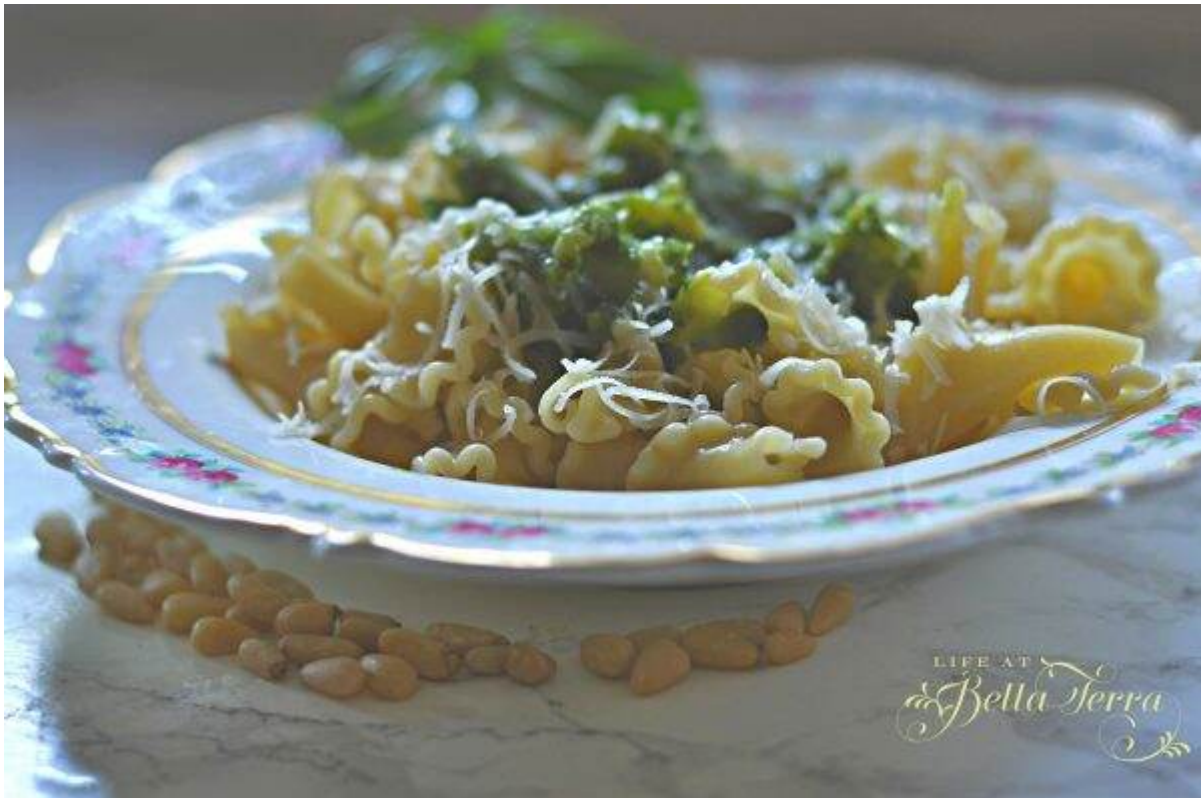
I have a ton of basil to use and will make several batches of pesto. I tend to freeze this in 1-2 cup batches in Ziploc

bags, but you can also preserve it in the canning process. Or just store it in the refrigerator. We go through it so quickly so I do not know how long it will keep in the fridge.



There are so many uses for pesto~~ over pasta, in scrambled eggs, or as a sandwich spread. Dunking a piece of artisan

bread in pesto with a glass of wine could be a whole meal for me!





Pesto is a great staple to have on hand during the holidays.
Please enjoy this simple recipe!

Mary

Simple Pesto Recipe (given to Mary by her friend, Gwen)

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