

McDougal's Farm LLC

What's Growing On !

Recipes

Pesto

Pesto...You're goin' ta" love it...

This pesto is equally at home on pasta, fluffed into hot rice or stirred into homemade mayonnaise or as a sauce for raw veggies sticks.

- 2 - cups fresh basil leaves, washed and patted dry
- 4 - good sized garlic cloves, peeled and chopped
- 1 - cup shelled walnuts
- 1 - cup best grade olive oil
- 1 - cup freshly grated Parmesan
- 1 - cup freshly grated Romano
- Salt and freshly ground pepper to taste

1. Combine the basil, garlic and walnuts in the bowl of a food processor or halve the recipe and use your blender and chop....
2. Leave the motor running (blender/processor, that is) and add the olive oil in a slow, steady stream.
3. Shut the motor off; add the cheese, a big pinch of salt and a liberal grinding of pepper. Process briefly to combine, than scrape out into a bowl and cover until ready to use.

Equals 2 cups, enough to sauce 2 lbs of pasta

So, what else can I do with Pesto?

- ~ Mix 2 T. pesto with 2 T. dairy sour cream and dollop on soup.
- ~ Whisk 1 T. pesto into 4 eggs as you scramble them.
- ~ Season mayo. with a tablespoon or two of pesto when making potato salad.
- ~ Blend equal parts pesto and sour cream as a dip for raw veggies or cooked veggies for that matter.

From the Silver Palate Cookbook, Rosso & Lukins