

## How To Make And Freeze Basil Pesto from [thelemonbowl.com](http://thelemonbowl.com)

4 cups fresh basil  
1 cup grated parmesan  
½ cup pine nuts toasted  
3 cloves garlic  
1 lemon juice and zest of  
1 cup extra virgin olive oil  
salt and pepper to taste

To toast pine nuts, place on a baking sheet in an even layer and bake at 350 for 6-7 minutes until browned.

In a large food processor, pulse together basil, parmesan, pine nuts, garlic, lemon juice and zest. Slowly drizzle in the olive oil and puree until smooth. Season with salt and pepper to taste.

To Freeze:

If you aren't using it all for your dish, take a clean ice cube tray and fill with the pesto. Cover (plastic wrap will work if your trays don't come with lids), and place in the freezer.

Alternatively, you could put dollops of pesto in plastic wrap or in Ziploc bags and freeze them that way! You'll now have basil pesto at the ready for months going forward!

*May's note: We freeze ours in small jelly jars, being careful to remove all trapped air and then pour olive oil over the top and freeze them vertically until set. The olive oil keeps the pesto from oxidizing. What a sweet taste of summer in the middle of winter.*