



HOMEMADE *Pesto*

Ingredients

- *2 C. Slightly Packed Basil Leaves
- *1/4 C. Pine Nuts, Toasted
- *1/2 C. Grated Parmesan Cheese
- *2 Cloves Garlic, Peeled
- *1 C. Flat Leaf Parsley
- *1/2 C. EVOO (Extra Virgin Olive Oil)
- Salt and Pepper to Taste

Instructions

In a food processor add basil, parsley, pine nuts, parmesan cheese and garlic and process mixture until finely minced, while occasionally scraping down sides of processor. Add ½ of olive oil and process until well pureed, occasionally scraping down the sides of the processor. Thin w/ a little more of the olive oil if mixture is thick, season w/ salt and pepper to taste. Store in a refrigerator in an airtight container.



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