

Pesto

4 cups (packed) fresh Basil leaves

1/2 cup raw pine nuts, walnuts, pecans or nut of choice

4 (or more to taste) cloves garlic

1/2 cup Extra Virgin Olive oil

1/2 teaspoon salt (to taste)

Place the nuts in a food processor fitted with the "S" blade and pulse chop. Add the rest of the ingredients and process until smooth, scrapping sides as necessary.

Pesto will keep up to five days in the refrigerator, or we freeze in ice-cube trays and store in the freezer, removing as many cubes at a time as we need.