



Basic Pesto

Yvonne served this delicious recipe at the Cultivating Young Cooks event at Missouri Botanical Garden on August 18, 2018.

2 cups (packed) fresh basil leaves

¼ c toasted pine nuts

1 clove garlic

½ t salt, plus more to taste

¼ t freshly ground black pepper, plus more to taste

about ⅔ c extra virgin olive oil

½ c freshly grated Parmesan cheese

In a blender, pulse the basil, pine nuts, garlic, ½ t salt, and ¼ t pepper until finely chopped.

With the blender still running, gradually add enough olive oil to form a smooth and thick consistency.

Transfer the pesto to a medium bowl and stir in the Parmesan cheese.

Season with more salt and pepper to taste.

To toast nuts for pesto, bake them on a cookie sheet at 400 degrees F for 5 to 10 minutes, stirring occasionally. Watch them so they don't burn.

The pesto can be made 2 days ahead. Cover and refrigerate.