



LeiHall Farm Recipes

Rhonda's Yummy Pesto

- 1 large bunch basil
- 3 garlic cloves
- 2 tbs pine nuts or lightly toasted walnuts
- 1 cup Parmesan cheese
- 2-3 tablespoons olive oil plus 1/2 cup olive oil

Strip the leaves from the basil stems. Rinse them and dry on paper towels. Put the basil in a food processor with the garlic cloves, pine nuts, Parmesan cheese and 2-3 tablespoons of the oil. Puree until smooth, scraping down the sides with a rubber spatula as needed. With the blade turning, add the 1/2 cup of olive oil through the feed tube, pouring it in slowly so the sauce emulsifies and becomes thick. When the oil is added, scrape the sides again and process again briefly to mix. Season with salt and pepper.

This make a lot of pesto so, freeze the extra to have in winter. To make easy to use portions, line a cookie sheet with wax paper. Drop heaping spoonfuls of pesto into little dollops on the foil. Freeze for a few hours until firm. Remove the dollops from the foil and place in a zip top bag. They will keep months in the frig and ready to use in pasta and other recipes.