

Pesto

In a food processor or blender, puree 1 or 2 garlic cloves. Add $\frac{1}{4}$ c pine nuts, 1 c loosely packed fresh basil leaves and $\frac{1}{2}$ c loosely packed flat-leaf parsley leaves, and process until finely chopped. With the machine running, slowly pour in about $\frac{1}{2}$ c good-quality olive oil and process briefly to make a course paste. Add $\frac{1}{2}$ c grated parmesan cheese and pulse to combine. Season with salt if desired. Makes about 1 c. store the pesto in the refrigerator.