

Green Garlic Pesto

1 bunch green garlic, loosely chopped

1/2 cup olive oil

1/4 cup nuts (pine nuts, walnuts, pecans, etc.)

1/2 cup freshly grated parmesan cheese

1/2 tsp. dried basil

salt and pepper to taste

Lightly toast the nuts over medium heat in a dry skillet until the nuts begin to brown slightly. Blend together all ingredients in a blender or food processor until smooth. Add a little water if the texture is too dry. Serve over cooked pasta (penne is our favorite) or use a spread for bread.