

Basil Pesto

- 1 cup firmly packed fresh basil
- 1/2 packed cup grated Parmesan or Roman cheese
- 1/2 cup toasted pine nuts, walnuts, or almonds
- 3 cloves garlic
- 1/4 teaspoon salt
- 1/2 cup olive oil
- 1 tsp. lemon juice

Combine all ingredients in a food processor. Cover and blend until a smooth paste forms, stopping the machine several times to scrape the sides. Add water to make the pesto creamy, if needed. Serve over pasta or use as a dip. Pesto can be stored in an airtight container in the frig for up to a week or in the freezer for several months.