



Pesto

Ingredients:

Mild flavored olive oil

Garlic (to taste)

Pine nuts (walnuts, or almonds work too)

Parmesan AND Romano cheese

Basil

Preparation:

Grate equal amounts of Parmesan and Romano cheese, use the grater disc on your food processor for faster grating.

Switch to the chopping blade, blend equal parts cheese and olive oil. Add up to 12 cloves of garlic to taste, but go heavy if you are freezing it as the strength fades over time. Add a small amount pine nuts to taste and blend again. Add basil in handfuls until the color is bright green. *Basil should be minimally blended to keep the motor's heat from cooking it. Watch the color- darker means too much basil, white shades mean too much cheese. Adjust as necessary.

Note: A recipe like this allows you to personalize the strength and balance of the ingredients. No combination of these things can be bad, and with a bit of experimentation, you will find your ultimate combination. Variations in the strength of garlic make a specific amount very tricky.