

Humble House Basil Pesto

Refrigerate - Shelf life approximately 1 month in the fridge, or 12 months in the freezer.



Ingredients

4 oz Fresh Basil (leaves only)	2 Cups Olive Oil
1 Cup Walnuts	1 Tbsp salt (or more to taste)
1 Cup Parmesan	1 oz fresh garlic (minced or chopped)

*Equipment needed: Food Processor

Directions

(Optional pre-step 1) Blanch

Bring a large pot of water to a rolling boil. Add the basil stems first and then push the leaves down to submerge them in the water. Blanch until the stems are no longer rigid (about 40 seconds) and then drain the basil and dump into a bowl of ice water to stop the cooking immediately.

Next remove the leaves from the ice water and wrap in a kitchen towel, then wring out all excess water from the basil.

This step is optional because it is not necessary if the pesto is consumed right away. However, if not done the lack of preservatives in the recipe will cause the bright green of the leaves to fade into a brownish green. Still tasty, just not very pretty.

1. Add all ingredients to the food processor (garlic, oil, salt, basil, nuts, and cheese) and puree until desired consistency is reached.
2. That's it! (there is no step 2) Enjoy!