

Basil Pesto

1-1/2 cups packed fresh basil leaves
1/4 cup pine nuts (pistachios, almonds, walnuts can be substituted)
1/4 cup Parmigiano Reggiano cheese
3 kalamata olives, pitted, rough sliced
1 large garlic clove, coarse chopped)
1/4 teaspoon ground black pepper
1/8 teaspoon table salt
1/3 cup extra virgin olive oil

Place all ingredients except oil into food processor or blender; process until chopped fine but not smooth. Slowly drizzle in oil' beating until pesto turns into paste. Store in air tight container in the refrigerator for up to a week. To store longer, cover with oil as a seal or freeze.

Note: Meathead adds the olives to his pesto. A nice touch! He also doubles this recipe.

About the Recipe: The secret of making great pesto is to use fresh basil leaves, authentic Italian cheese, and extra virgin olive oil. Quality ingredients produce this great tasting sauce, which is easy to prepare. Use it as a sauce for your pasta, pizza, crostini, or main dish. The bright green color is delightful.

Give Your Potatoes an Italian Flavor:

Pesto Potatoes

Makes. 1 serving

Preparation time. 30 minutes

Ingredients:

12 ounces (2 baseball size) waxy potatoes

1 teaspoon pesto sauce

Extra virgin olive oil to taste, table salt, freshly ground pepper

Directions:

- 1) Peel the potatoes (or not), and cut them into bite-size chunks. Boil until soft, but not mushy, about 15 minutes. Drain.
- 2) Toss the pesto in with the potatoes.

3) Add a splash or two of a really good fresh olive oil; salt and pepper to taste.

For More Information: See:

http://amazingribs.com/recipes/potatoes/italian_pesto_potatoes.html