

Fresh Basil Pesto

A basic recipe to use for fresh garden basil

3 cups packed fresh basil (about 4 ounces)
1/3 cup olive oil
1/4 cup toasted pine nuts
1 garlic clove, peeled, sliced
1 teaspoon lemon juice
¼ to ½ cup grated Parmesan cheese
Kosher salt and ground pepper to taste

Combine basil, oil, pine nuts, garlic, and lemon juice in a food processor or blender, puree until smooth. Mix in grated cheese. Season with salt and pepper to taste.
Yield: about 1 cup

Cook's Note: You decide.

Brighter color and muted taste – then blanch the basil leaves
or
Stronger basil flavor – don't blanch the basil leaves

Should you blanch the basil before making pesto? It's up to you.

You don't need to blanch basil to make a good pesto. You can throw it right into the blender and end up with a perfectly smooth, green, and flavorful pesto. The only benefit you get from blanching basil is color. The heat from blanching basil kills off the decomposing enzymes that makes the leaves turn brown, so you end up with a pesto that stays vibrant longer. But blanching basil changes its flavor. It mutes the fresh herbal flavor and tones down its punchiness. So, although your pesto might *look* a little greener after a few days, it won't be as flavorful — and I'm a firm believer that taste trumps appearance. **For More Information See:**

<https://www.thekitchn.com/the-one-thing-i-never-do-to-my-pestos-23040625>