

## *Idiot's Kitchen Recipe – Pesto*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



### Ingredients:

Fresh Basil – about 4 cups, rinsed and leaves removed from stems  
1-2 cloves of garlic (or more), minced  
1 lemon juiced  
½ cup Pecorino Romano or Parmesan Cheese, grated  
½ cup pine nuts, toasted  
¼ - ½ cup olive oil  
Salt & Pepper

Pesto is not an exact science. Feel free to change the amount of ingredients to serve your taste or to accommodate how much fresh basil you have on hand. Walnuts may be substituted for pine nuts. Other great additions to pesto include other greens such as arugula and spinach, artichokes, sundried tomatoes, etc.

Remove the leaves from the stems of the basil. Rinse and discard any browned or damaged leaves. Use a salad spinner or try to get the leaves as dry as possible. Put the basil leaves into the bowl of a food processor or sturdy blender. Note: if you are using a blender be sure to put some liquid like olive oil in the bottom of the blender to keep from burning out the motor as it tries to grind up the basil.

Grind the basil leaves partially in the food processor adding more leaves as you make room in the bowl. Add minced garlic to taste and the juice of 1 lemon. With the food processor running, slowly stream ¼ to ½ cup of good olive oil in through the tube of the processor. Use more oil if you like your pesto creamier and less for chunky pesto.

Add ½ cup of grated Romano cheese and the toasted and cooled pine nuts. Season with salt and pepper to taste and whirl in the processor, adding a bit more olive oil if necessary, to get the consistency you desire.