

Genuine Pesto (easy as A, B, C)

A

2 cups fresh OSU Organic Growers Club basil leaves

1/2 cup olive oil (the good stuff please)

2 T pine nuts (just deal with it, they are worth it)

2 cloves OSU Organic Growers Club garlic

1 t salt

B

1/2 cup fresh grated Parmesan (the real stuff - parmesan reggiano...your worth it!)

2 T grated Romano (the good stuff please)

C

3 T butter softened

Combine A in blender and whiz until smooth.

Mix B into puree by hand in a bowl.

Mix C into to finish.

To use pest in the classic way, as a pasta sauce, mix hot pasta with pesto to taste, adding more cheese if you like and thinning out the pesto with some pasta cooking water, if desired. A perfect meal is slices of sun-ripened tomatoes spread with a little pest or anointed with pesto vinaigrette.

Make tons and freeze it in ice cube trays for fantastic pesto YEAR 'ROUND.

Source: James Cassidy