

Pesto Sauce

by Joy of Cooking

Ingredients:

2 cups loosely packed fresh basil leaves

1/3 cup pine nuts

2 medium cloves garlic, peeled

1/2 cup grated Parmesan cheese

1/2 cup olive oil

Directions:

Add all ingredients to food processor or blender. With the machine running, slowly add the olive oil until blended. If the sauce seems dry (it should be a thick paste), add a little more olive oil.

Season with salt and pepper to taste.

Use immediately or store in a covered glass jar in the refrigerator for up to one week.