



Basil Pesto

Chef: Red Fern Farm

2 cups fresh basil leaves, tightly packed
¼ cup pine nuts
3 large garlic cloves
½ cup fresh grated Parmesan cheese
½ cup olive oil
Salt and pepper to taste

Method:

1. Place basil, pine nuts, garlic, and cheese in food processor and pulse several times.
2. Continue to pulse while slowly drizzling olive oil into processor, stopping occasionally to scrape down sides. Process until smooth.
3. Toss with hot cooked pasta and serve immediately or store refrigerated in a tightly sealed jar.