***Homemade Pesto Sauce***

Yields: 1 quart

Ingredients:

5-6 cups Fresh Basil Leaves

3-4 Tbsp. Minced Garlic

1 cup Walnuts

1-2 cups freshly Grated Parmesan cheese

Good Olive oil, about 1-2 cups

Salt

Pepper

1. Preheat oven to 350 degrees. Line a sheet pan with parchment paper. Toast walnuts for about 5-qo minutes until lightly browned.
2. Combine the basil, walnuts, garlic, and parmesan cheese in a food processor.
3. Pulse until well chopped.
4. With the motor running, slowly start pouring olive oil through the feed tube. Continue adding oil until it forms a very loose paste.
5. Season with salt and pepper to your taste.
6. Place in a quart container and store in the fridge for up to a week or in the freezer for months.