

INGREDIENTS FOR 6 SERVINGS

- 3 Cups Basil Leaves, Firmly Packed
- $\frac{2}{3}$ Cup Pine Nuts
- $\frac{1}{3}$ Cup Parmesan Cheese, Grated
- $\frac{1}{3}$ Cup Romano Cheese, Grated
- $\frac{1}{2}$ Cup Olive Oil
- 4 Cloves Garlic, Coarsely Chopped
- $\frac{1}{2}$ Teaspoon Salt
- $\frac{1}{4}$ Teaspoon Fresh Ground Pepper



Pinto Grigio



Fremont
Summer Ale



PREPARATION

In a food processor or blender, combine all ingredients until nearly smooth, stopping to scrape down the sides as necessary.

Ladle the pesto into a sterilized half-pint jar and store for 2-3 days in the refrigerator. Freeze for up to 3 months in an airtight, freezer safe container.

Variations

Lemon-Hazelnut: Prepare as directed swapping out hazelnuts in place of the pine nuts, $\frac{2}{3}$ cup Hazelnut oil in place of the olive oil and 1 tablespoon finely shredded lemon peel.

Sun-Dried Tomato: Prepare as directed swapping out the olive oil for one 8.5 ounce jar sun-dried tomatoes in oil and $\frac{2}{3}$ Cup Asiago cheese in place of the Parmesan & Romano.