



Pesto Sauce

Serves: 1 cup

Total Time: 15 minutes

- 2 large garlic cloves, peeled
- 3 ounces Parmesan cheese, at room temperature, cut into 1" chunks
- 2 cups basil leaves, packed
- 1/2 tsp kosher salt
- 1/4 cup pine nuts (toasted, if desired. See Chef's Note)
- 1/4 cup avocado oil
- 2 tbsp extra-virgin olive oil

With the food-processor running, mince garlic by dropping through the feed tube. Add cheese and chop by pulsing on and off about 8 times (I hold the pulse button down for about 3 secs each time).

Add basil leaves, salt and pine nuts. Give it a good stir with a spatula or wooden spoon. Mince by pulsing machine on and off about 8 times (again, for about 3 seconds each pulse).

Combine the two oils into a measuring cup. With the machine running, pour the oil slowly through the feed tube and process until well blended.

To store, put pesto in airtight container and drizzle olive oil onto the top to just cover the pesto. Store in refrigerator. Freezes very well.

Chef's Notes:

I happen to love the flavor imparted by toasting the pine nuts, but it's an extra step that isn't really necessary. If you'd like to toast them, just put them in a small sauté pan on low heat. Stir every few minutes until they are golden and imparting a toasted fragrance. *

Most food processors can hold a double batch of ingredients. I love pesto so much that I usually make a lot at a time (3 or 4 double batches) and freeze it so that I have it all winter long when the fresh basil isn't as available.