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Pesto

INGREDIENTS

12 Cups Basil
8 oz. parmesan (grated) 3 lemons (juiced)
10 cloves garlic
1 Cup pine nuts
olive oil
salt and pepper to taste

WHAT TO DO:

1. In your food processor, mix garlic, pine nuts, a handful of parmesan, and a few generous swirls of olive oil until smooth and creamy.
2. Scrape down sides with spatula, add basil to the top of your food processor and top with juice from approximately 2 lemons. Pulse until well blended.
3. Repeat step 2, but with a couple swirls of olive oil instead of lemon juice.
4. Add remaining cheese and salt and pepper to taste. Blend until smooth and creamy.
5. Top off with any remaining basil and lemon. Blend.
6. Taste your pesto and see if it needs any additional salt and pepper.
7. Store in small ball jars until you're ready to use!

Tips:

If you're storing pesto in the fridge, fill jars to the very top so there is no air in the jar and it will keep for months! Once there is air in the jar the pesto will start to oxidize and brown a little on top. This doesn't mean that the pesto has gone bad! Just scoop out the brown part and use the rest of the green pesto.

If you want to freeze the pesto, leave a little space at the top for it to expand in the freezer. Freezing changes the consistency a little, but it still will taste good, and freezing is a good way to have pesto saved for winter months!

If my pesto is a little on the thick side and I want to make pesto pasta, I will take a small ladle of boiling water (that I am cooking the pasta in) and mix it in to the pesto to thin it out before I toss the pasta and pesto together and serve!