

Pesto Sauce (Thomas' Way)

Ingredients

2 bunches of basil leaves, rinsed (discard stems) and dried (salad spinner works fine)

4-6 large garlic cloves, roughly chopped and prepared fascist Italian style (sauteed in oil until golden and soft)

Small amount of pine nuts (roughly three tablespoons; to taste)

.2 lb fresh Parmesan, chopped

Black pepper (optional)

Olive oil

Instructions

Pack basil leaves into food processor. Pulse a few times. Add chopped garlic and pine nuts. Stir a bit (scrape up the chopped stuff on the bottom and dump over the still whole leaves), and pulse a few more times. Add ~1 tablespoon of oil and pulse a few times, stirring occasionally. Add a little more oil at a time, pulsing a few times and stirring with each addition. The pesto is ready to be pulsed when there is enough oil that the blades "grab" the remaining basil leaves and grind them. Add Parmesan and continue to pulse. Don't pulse too long, or you'll wind up with a paste (still good, but it won't have a nice texture.)

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