

Sweet Shirley Walker's Simple Suppers

Sweet Monday, October 4, 2010

Basil Pesto

1 c. fresh basil leaves, packed tightly (I wash leaves and spin dry in salad spinner)

1/4 c. freshly grated parmigiana reggiano

1/4 c. pine nuts, toasted

1 clove garlic, grated

1/4 c. EVOO

Place basil pine nuts, and garlic in food processor. Turn on and drizzle in EVOO to reach desired consistency. Stir in cheese. Refrigerate or freeze.

Greek Pesto

4 c. fresh basil leaves, packed

1 large can pitted black olives, drained

1 c. crumbled feta cheese

8 cloves garlic, grated or diced

1/2 to 3/4 c. EVOO

Black pepper to taste

In a food processor or blender, combine all ingredients except EVOO. While machine is running, drizzle in EVOO to reach desired consistency. Refrigerate or freeze.

This pesto is good on crusty bread or crackers as well as roasted potatoes, chicken, etc.