

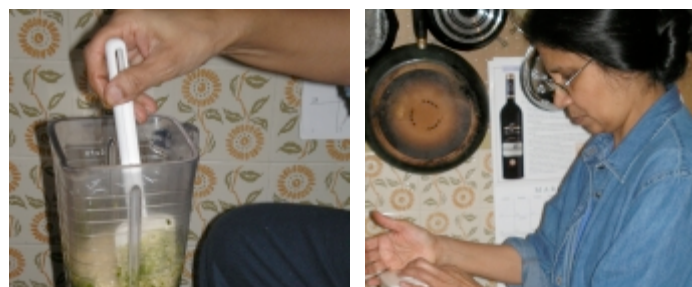
# Pesto

1 Cup Olive oil  
10 cloves Garlic  
Fresh Basil leaves, 4 Cups, loosely packed  
Fresh flat Italian parsley, 1 Cup, loosely packed  
Pine nuts, 0.75 to 1 Cup  
Romano cheese, grated, 1 to 1.5 Cup  
Salt, 0.25 Tsp

All the ingredients need to be made into coarse paste. How you do this depends on the kind of food processors (Cuisinart, blender, mortar and pestle, etc.) you have. I use a pestle and mortar and a blender as follows.

Using a mortar and pestle, crush the garlic coarsely. Set aside. Do the same with basil and parsley leaves. Add tiny bits of salt to the leaves while grinding them. Set aside. Chop pine nuts coarsely.

Put olive oil, crushed garlic, basil, and parsley in a blender. Grind until you have a coarse paste. Add chopped pine nuts and cheese. Pulse the mixture until well combined. If needed, add a bit more olive oil to help grinding and combining. Do not puree. Pesto should be coarse.



Pour in a jar. Add a thin layer of olive oil on the top to prevent the pesto from turning brown. Store in the refrigerator. Keeps for one or two months in the refrigerator.

