



George's Basil Pesto Sauce

Yield: 2 cups

If you have fresh basil growing in your garden, this recipe is a perfect for a use. Plus you can freeze it in small batches!

3 cups	lightly packed fresh basil leaves, washed
12 sprigs	Italian parsley, washed and dried
6 cloves	garlic
3/4 cup	olive oil
1/3 cup	Temecula Roasted Garlic Olive Oil
to taste	salt
to taste	fresh ground pepper
1/3 cup	pinenuts, toasted
1-1/2 cup	Parmesan cheese, freshly grated

In work bowl of food processor fitted with metal blade, combine basil, parsley, garlic, olive oil and garlic oil. Process until ingredients are chopped fine. Season to taste with salt and pepper. Add pinenuts and process for 10 seconds.

Add cheese just before serving.

Olive oils used in this recipe:

www.temeculaoliveoil.com