

BRIGHT GREEN BASIL PESTO

F EASY

Last Modified: 11/30/2016

PREP: 15 Min
COOK: 5 Min
STOVETOP

SAUCE

MAKES 2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
4	Cups	Fresh Basil Leaves	
1/3	Cup	Extra Virgin Olive Oil (EVOO)	
1	Pinch	Powdered Vitamin C	
3	Tbsp	Pine Nuts	Toasted
1/2	Tsp	Garlic	Chopped
1/4	Tsp	Fresh Ground Black Pepper	
1/4	Cup	Parmesan Cheese	Grated

PREPARATION

FACTOID	This Pesto is a bright, bright green color. NOT inherently dark like most of the Basil Pesto's in jars that you find in stores today, your dinner guests WILL comment. The Vitamin C greatly slows the darkening process.
TOOLS	1) Medium Mixing Bowl 2) Food Processor OR Blender 3) Medium Saucepan
PREP	DISH 1) Chop the Garlic Cloves and set them aside. 2) Toast the Pine Nuts and add them on top of the Garlic. 3) Grate the Parmesan Cheese and set it aside.
1	DO NOT SKIP THIS STEP. Bring 4 cups of Water to a rolling boil. Add in the Basil Leaves and blanch them until the leaves turn a bright green. Remove the leaves and place them immediately into a bowl of ice water, stir until they are cold. Remove the leaves and squeeze them lightly in your hand while shaking until no more water drips out.
2	In a food processor, add in the blanched Basil Leaves, and sprinkle them with the Vitamin C (keeps the Pesto bright green F O R E V E R). Add in the Olive Oil, toasted Pine Nuts and Garlic - blend the mixture until it's smooth. Scoop the mixture into a serving dish.
SERVE	Mix in the freshly grated Parmesan Cheese with a fork and it's ready to serve.