

# Basil

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Pesto – Green Nectar



# Pesto

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# Pesto Ingredients

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- 2 cups basil (pack it tightly in the measuring cup)
- 1/2 cup pine nuts
- 5 Tablespoons extra virgin olive oil (Buy the good stuff)
- 4 large cloves garlic, peeled (possible 6 if the garlic is very fresh and not strong)
- 1/2 teaspoon kosher salt
- 1/4 teaspoon (or more) freshly ground, cracked pepper
- 1/4 cup freshly ground Romano cheese
- About 2 tablespoons additional olive oil

# Pesto Directions

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- Place the basil, pine nuts and garlic in a food processor.
  - Process until coarsely chopped.
- Add the salt and pepper.
- Drizzle in the  $\frac{1}{2}$  cup of olive oil and mix but do not liquefy.
- If you will use immediately, add the cheese.
- If you plan on freezing, pack the cheese in an air tight bag.
  - Remove all the air.
- Spoon the pesto into an ice cube tray and pour the remaining olive oil on top.
  - When the cubes are frozen, remove them from the tray and place them in the bag with the ground cheese.
  - Remove the air and refreeze.

# Bruschetta

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# Bruschetta Ingredients

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- Baguette about 12 inches long
- 5 or 6 Roma tomatoes chopped
- 1 melted ice cube of pesto
- 1½ Tablespoons of extra virgin olive oil
- 3 Tablespoons finely grated Romano cheese

# Bruschetta Directions

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- Slice the baguette slightly diagonally in slices of  $\frac{1}{2}$  to  $\frac{3}{4}$  of an inch wide.
- Arrange on a baking sheet.
- Mix the olive oil and the pesto.
- Brush the top of each slice with the oil-pesto mixture.
- Place the chopped tomatoes evenly on the slices.
- Sprinkle the cheese evenly over the tomatoes and pesto.
- Broil until the cheese begins to melt and brown and the edges of the bread toast slightly.