

## **Basil Pesto**

Place in food processor and process to uniform, creamy consistency:

2 cups tightly packed fresh basil leaves, washed and patted dry

1/4 cup extra virgin olive oil

3 Tbs pine nuts, pan-toasted if desired (walnuts or pecans may be substituted)

2 garlic cloves

(At this point, if desired mixture may be frozen for future use in ice cube trays.)

Right before serving, transfer mixture to bowl and add:

1/2 cup freshly grated parmigiano cheese

2 Tbs freshly grated romano cheese

2 Tbs hot water in which pasta has been cooked

Salt and pepper to taste

Mix together by hand. Use with 1 1/2 pounds pasta, or in omelets, on pizza or as a sandwich spread.