

Pesto

Although it should be just a few simple ingredients, store-bought pesto often has all sorts of additives. You can't beat fresh, homemade pesto! We often make a lot of it in the summer when there's lots of basil and then freeze it in small containers for winter.

3 Tbsp pine nuts or sunflower seeds (they're cheaper!)
1 $\frac{1}{4}$ c fresh basil leaves
2 cloves garlic
 $\frac{1}{4}$ c olive oil
salt and pepper

- Process nuts until fine.
- Add remaining ingredients except oil and chop 30 seconds.
- Slowly add oil to make smooth sauce.
- Season with salt and pepper, and add oil or basil to adjust desired consistency.