



**Sustainable Solano**  
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

## Classic Basil Pesto

2 cups packed fresh basil leaves

¼ cup pine nuts, toasted

2-3 garlic cloves, unpeeled

2 T. fresh parsley leaves (optional)

About ½ cup extra-virgin olive oil, or more to taste

1/3 cup freshly grated Parmesan cheese

Kosher salt (about ½ teaspoon) & pepper, to taste

Optional garlic toasting: place unpeeled garlic in a small saute pan and toast over medium heat, shaking the pan occasionally until fragrant and dark spots appear, about 7 minutes. Let cool then peel.

Place basil and parsley leaves in heavy-duty freezer bag. Pound the bag with the flat side of a meat mallet or rolling pin until all leaves are bruised. (This will help release flavorful oils.)

Pulse basil and parsley, pine nuts, garlic and a little salt in a food processor to combine. With machine running, add the olive oil and process until smooth. Stir in the Parmesan and season with additional salt and pepper to taste.

Makes about ¾ cup.

Recipe adapted from *Cook's Illustrated*.

**Buy local! Get produce for this recipe from small Solano County farms.**  
Visit <http://sustainablesolano.org/local-food/> for resources and information.