

A Man's Cookbook for "THE HERD"
By Robert Sturm

Pesto

Ingredients:

1/4 Cup Pine Nuts
2 Cloves Garlic
2 Cups Basil Leaves, packed
1/2 Cup Parmesan cheese
2/3 Cup Olive Oil
1/4 tsp. Kosher salt
1/8 tsp. Black Pepper

Directions:

Preheat oven to 350F. Lay pine nuts on parchment lined sheet tray and place in a 350 oven for 8 minutes. Let cool. Combine pine nuts, basil and garlic in food processor. Blend till chunky. While the machine is running slowly pour in olive oil. Add cheese. Season with salt and pepper. Puree till smooth. Keeps 2 weeks in the refrigerator.

