

PESTO

From member Maggie Renzi

adapted from Herbal Treasures by Phyllis. V. Shaudys

This is the time of year to make pesto in bulk. this recipe freezes well. The spices give it zip even after a couple of months in the fridge.

3/4 c. olive oil
3/4 tsp cayenne
1/2 c. vinegar
4 1/2 c. fresh basil
1c.pine nuts
1 1/2 c. fresh oregano
6 large cloves garlic
3/4 c.fresh chiives,clipped to 1 in. lengths
1 1/2 tsp. salt
3 c. parmesan/romano
3/4 tsp. black pepper

Place in food processor in this order:

oil, vinegar, nuts, garlic, salt, pepper, cayenne; add fresh herbs.

Blend all till smooth and creamy.

In a large bowl add the mixture to the grated cheese.

Put in jars/plastic containers, filling one inch from the top. Cover the pesto with a thin layer of olive oil.

Freeze or refrigerate.