

## Homemade Pesto

2 1/2 cups packed basil leaves, washed and dried

3 Tbsp. pine nuts

2 Tbsp. olive oil

2 garlic cloves

1/4 tsp. salt

1/4 cup grated parmesan cheese

In food processor or blender, combine the basil, pine nuts, oil, garlic and salt. Add the cheese and puree for 30 seconds.

You can also add cucumber, cilantro, celery or parsley if you are low on the basil as it will go a lot further with the same flavors.

You can also use walnuts, pecans, or hazelnuts in place of pine nuts.

This is so delicious served over chicken or even as a dip for crackers.