

PESTO SAUCE

- 4 cups basil leaves, well packed
- 4 cloves garlic, lightly crushed and peeled
- $\frac{1}{2}$ c. • ~~1 cup~~ pine nuts or walnuts (or a combination of the two)
- 1 c. • ~~1 1/2 cups~~ freshly grated Parmigiano Reggiano or Pecorino cheese (or a combination of the two) *tightly but not completely packed*
- $\frac{1}{2}$ c. • ~~1 1/2 cups~~ extra-virgin olive oil
- $\frac{1}{2}$ t. • ~~salt and pepper to taste~~

Place basil leaves and garlic in food processor or blender and process until leaves are finely chopped. Add nuts and process until nuts are finely chopped. Add cheese and process until combined. With the machine running, add olive oil in a slow, steady stream. After the oil is incorporated, turn off the machine and add salt and pepper to taste. If not using immediately, store in an air-tight container with a thin coating of olive oil on top to keep the sauce from turning dark. Pesto will keep well in the refrigerator for a week or more. This recipe yields approximately 3-1/2 to 4 cups, and can be halved.

Add more oil as desired. Freeze in ice cube trays. (Oil should be added after defrosting.)

Makes 1 1/2 ice cube trays plus ^{some} fresh for using immediately