

Basil-Walnut Pesto

Adapted from The Silver Palate Cookbook, ©1982

Yield: One cup, enough to use with one pound of pasta (4-6 servings)

Ingredients:

- 1 cup tightly-packed fresh basil leaves, thoroughly washed and patted dry
- 2 garlic cloves, peeled and chopped
- 1/2 cup shelled walnuts
- 1/4 cup good-quality olive oil
- 5/8 cup freshly grated Parmesan or Romano cheese
- Salt and freshly ground pepper, to taste

Instructions:

1. Combine the basil, garlic and walnuts in the bowl of a food processor or blender.
2. Leave the motor running and add the olive oil in a slow steady stream.
3. Shut the motor off and add the cheese, salt and pepper. Process briefly to combine, then scrape out into a bowl and cover until ready to use.