

Pesto

Servings: 6

4 cups basil leaves

1 cup extra virgin olive oil

4 tablespoons pine nuts

5 cloves garlic, cut in small pieces

1 cup parmesan cheese (freshly grated)

4 tablespoons romano (pecorino) cheese (freshly grated)

6 tablespoons butter (softened to room temperature)

Put the basil, olive oil, pine nuts, garlic in the cuisinart and process at high speed. Stop from time to time and scrape the ingredients down toward the bottom with a rubber spatula.

When the ingredients are evenly blended, pour into a bowl and beat in the two grated cheeses by hand. When the cheese has been evenly incorporated into the other ingredients, beat in the softened butter.

Before spooning the pesto over pasta, add to it a tablespoon or so of the hot water in which the pasta as boiled.

Serve over spaghetti or fettuccine.

(note) The quantity of basil in most recipes is given in terms of whole leaves. American basil, however, varies greatly in leaf sizes. There are small, medium and very large leaves, and they all pack differently in the measuring cup. For the sake of accurate measurement, I suggest that you tear all but the tiniest leaves into a couple of pieces. Be gentle, so as not to crush the basil.

ENJOY !!!

*(From THE CLASSIC
ITALIAN COOK BOOK BY
MARCELA HAZAN)
Adapted by Betty Tripp*

Per Serving (excluding unknown items): 357 Calories; 39g Fat (95.8% calories from fat); 2g Protein; 2g Carbohydrate; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 7 1/2 Fat.