

THE HERBAL BACKYARD

Make Pesto

YOU WILL NEED

- 1/2 to 3/4 Cup Oil
- 3 Cups Fresh Herbs & Greens
- 1/2 Cup Nuts or Seeds
- 3 Garlic Cloves, peeled
- 1/4 teaspoon Salt
- Pinch of Ground Black Pepper

PROCEDURE

Put 1/2 Cup of oil and the remaining ingredients in a food processor or blender and puree.

If the pesto seems too thick, drizzle n a little more oil as necessary.

The water content in the greens & herbs determine how much additional oil may be needed.

Store in refrigerator or freezer.

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BE CREATIVE

Don't stress about exact measurements. A little more of this, a little less of that isn't going to ruin a batch of pesto.