

Lemon Basil Pesto

adapted from:

www.examiner.com/x-6279-Newark-Food-Examiner~y2009m7d3-Lemon-Basil-Pesto

Ingredients:

1 cup chopped lemon basil (all tops if possible) (lemon basil adds a citrus quality)
1 cup chopped spinach
1/3 cup extra virgin olive oil
1/2 tsp fresh ground black pepper
3/4 tsp salt
1/4 cup toasted pine nuts or walnuts

Toast walnuts in a skillet over medium heat. Allow walnuts to cool. In a food processor, place the spinach, basil, toasted nuts, salt and pepper and process on high for at least a few seconds before slowly adding the olive oil. Allow everything to blend at least 20 seconds once all of the olive oil has been added.

Serve over pasta, poultry or meat. If desired garnish with grated Parmesan or Romano cheese.

Store leftovers in a narrow container (e.g., a jelly jar). Cover the pesto evenly with about 1/4 - 1/2" of olive oil. Carefully place a small piece of plastic wrap on top of the oil to keep any oxidation from occurring. Refrigerate indefinitely.

Note: the floral qualities of the lemon basil tops will give more aromatic dimensions to your dish.

More about lemon basil:

www.examiner.com/x-6279-Newark-Food-Examiner~y2009m7d7-Lemon-Basil-makes-everything-better