

Green Garlic and Basil Pesto

Ingredients

- 3 cups loosely-packed basil leaves
- 2 cups chopped green garlic bulbs and stems
- 6 TB pine nuts
- $\frac{3}{4}$ cup extra-virgin olive oil
- Pinch salt
- $\frac{1}{2}$ cup grated Parmesan

Instructions

1. Toast the pine nuts in a dry skillet over medium heat until lightly browned and fragrant. Watch carefully so that they do not burn.
2. Allow pine nuts to cool.
3. Place the basil, green garlic, toasted pine nuts and salt in the bowl of a food processor and pulse several times to combine.
4. With motor running, add the olive oil in a slow, steady stream, scraping down the sides as necessary, until the mixture resembles a chunky paste.
5. Remove the pesto to a bowl and stir in the grated Parmesan.
6. Store the pesto in the refrigerator until needed.
7. Use with pasta, on pizza or as a sandwich spread.

Notes

This recipe makes a large amount of pesto, perhaps 1 pint. Feel free to scale down.

Recipe by West of the Loop at <http://www.westoftheloop.com/2014/05/29/farmers-market-find-green-garlic/>