

# PESTO GENOVESE

## INGREDIENTS

2-3 garlic cloves (chopped, added to taste)  
16 large fresh Basil leaves  
2 sprigs fresh parsley  
6 tablespoons Parmesan cheese  
¼ cup walnuts (optional)  
½ teaspoon salt  
½ cup olive oil

## DIRECTIONS

Chop garlic, parsley and basil leaves on a cutting board. Place in blender along with Parmesan cheese and (optional) nuts to blend.

Slowly add olive oil to mixture until smooth.

Serve with hot pasta. Toss pasta with 1-2 tablespoons butter with pesto sauce to taste.

Makes about ¾ cup of pesto sauce.

Refrigerate leftover pesto in small jar, covered with olive oil.



Recipe source: Elaine Tutman AKA Nana Banana (mom)