

PESTO FOR PASTA (Freezes well – package for individual servings.)

- 1 cup firmly packed fresh basil leaves
- ½ cup firmly packed fresh parsley spring (no stems)
- ½ cup grated Parmesan or Romano cheese
- ¼ cup pine nuts
- 1 large clove garlic (quartered)
- ¼ tsp. salt
- ¼ cup olive oil

In food processor bowl (or blender) combine first 6 ingredients. Cover and process with several on-off turns until a paste forms, stopping the machine several times and scraping the sides.

With the machine running, gradually add olive oil and process to the consistency of soft butter. This is enough for six servings.

Serve over fettuccine or your favorite pasta.