

Everyday Healthy! Everyday Delicious!

From the Kitchen of Janice Feuer Haugen

Pesto Genovese

Yield 2 cups

- 2 large cloves garlic (3-4 medium)
- 1 cup walnuts
- 5 cups medium-packed basil
- 2 cups medium-packed parsley
- $\frac{3}{4}$ teaspoon sea salt
- Dozen twists fresh ground pepper
- $\frac{3}{4}$ cup extra-virgin olive oil
- $\frac{3}{4}$ cup grated parmesan or pecorino cheese

While your food processor is running, drop in the cloves of garlic until finely minced. Add the walnuts, and half of the basil and parsley. Pulse a few times to make more space in the processor, then add the remaining basil and parsley, salt and pepper and half of the olive oil. Process till coarsely chopped. With the processor running, pour in the remaining olive oil. Add the cheese and mix just until combined.

