

Easy Basil Pesto

- 8 cups loosely packed basil
- 4 to 6 garlic cloves
- 1/2 cup pine nuts or walnuts
- 1/2 cup Parmesan cheese
- 3/4 cup olive oil
- 1/4 cup lemon juice
- 1 tsp sea salt
- fresh ground pepper, to taste

Wash and dry basil leaves (I use a salad spinner), add the basil along with the rest of the ingredients to a food processor and process until smooth, scraping down the sides if necessary.

Refrigerate or freeze in airtight containers. This made enough for me to fill 3 small glass jars, leaving a bit of headspace for expansion during freezing.