

# GET LOCAL

## FRESH BASIL PESTO RECIPE

provided by Danly Farms, LLC

### INGREDIENTS:

- 2 cups fresh basil leaves, packed
- 1/2 cup freshly grated Parmesan or Romano cheese
- 1/2 cup extra virgin olive oil
- 1/3 cup pine nuts or walnuts
- 3 medium sized garlic cloves, minced
- Salt and freshly ground black pepper to taste
- Special equipment needed:  
A food processor or blender will do.



### METHOD

1. Combine the basil in with the pine nuts and pulse a few times in a food processor.  
(If you are using walnuts instead of pine nuts and they are not already chopped, pulse them a few times first, before adding the basil.)  
Add the garlic, pulse a few times more.
2. Slowly add the olive oil in a constant stream while the food processor is on.  
Stop to scrape down the sides of the food processor with a rubber spatula.  
Add the grated cheese and pulse again until blended.  
Add a pinch of salt and freshly ground black pepper to taste.  
Makes 1 cup.



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