

Pesto is one of Italy's great treasures. It has a minimal number of ingredients that come together beautifully. Traditionally it is served with pasta but it can enhance any number of dishes from pizza to chicken. Classically, pesto is made with basil, garlic, pinenuts, olive oil, and pecorino and romano cheese. There are many different takes on it today and feel free to substitute or add ingredients. A South Texas version might use pecans instead of pinenuts and have a spicy pepper or two thrown in for good measure. You could go California and use pistachios or cashews and spinach. Let your imagination be your guide, but try this traditional version first.

Ingredients:

2 cups fresh basil leaves

3 cloves garlic

1/3 cup pine nuts

½ cup olive oil

½ cup parmesan or romano cheese

Pinch of salt

Method:

Put all ingredients into a food processor and blend until just smooth.

Toss with your favorite pasta and mangia, mangia!