

Vegan Pesto

INGREDIENTS:

- 2 cups, washed, loosely packed stemmed fresh herbs – basil, cilantro, parsley, mint.
- ½ cup shelled pecans or walnuts or pine nuts
- 1-2 cloves fresh garlic
- ¼ to ½ cup good tasting extra virgin olive oil, as needed
- Sea salt, to taste

PREPARATION:

Combine the fresh herbs, nuts, and garlic in a food processor and process the mixture until it turns into a coarse meal. Slowly add extra virgin olive oil in a steady drizzle as you pulse the processor on and off. Process until it becomes a smooth, light paste. Add enough olive oil to keep it moist and spreadable. Season with sea salt to taste. Cover and store chilled for at least an hour to saturate the flavors.

<http://glutenfreegoddess.blogspot.com/2008/02/winter-pesto.html#ixzz208JKaXWK>

NOTES FROM THE COOK:

Entree