Pesto

Ingredients:

- 1 large bunch of basil, leaves only, washed and dried (about 4 C)
- 3 medium cloves of garlic
- one small handful of raw pine nuts
- roughly 3/4 cup Parmesan, loosely packed and FRESHLY GRATED
- A few tablespoons of extra-virgin olive oil

Instructions:

1. Start chopping the garlic along with about 1/3 of the basil leaves.
2. Once this is loosely chopped add more basil, chop some more, add the rest of the basil, chop some more. I scrape and chop, gather, and chop. At this point the basil and garlic should be a very fine mince.
3. Add about half the pine nuts, chop.
4. Add the rest of the pine nuts, chop.
5. Add half of the Parmesan, chop.
6. Add the rest of the Parmesan, and chop. In the end you want a chop so fine that you can press all the ingredients into a basil "cake"
7. Transfer the pesto "cake" to a small bowl (not much bigger than the cake). Cover with a bit of olive oil, it doesn't take much, just a few tablespoons.
8. You can set this aside or place it in the refrigerator until you are ready to use it.
9. Just before serving give the pesto a quick stir to incorporate some of the oil into the basil.
10. You can thin the pesto with a bit of your pasta or potato water if desired for spreadability.

Makes about 1 cup.

Tip: I use Parmigiano-Regggiano cheese. It's more expensive, but worth it if you can. I get a wedge of it from Sam's Club. It freezes well and one wedge will make lots of pesto!

You can experiment and use other greens and nuts if you wish.