

## **SORREL PESTO**

Recently I was visiting a friend's farm and as I was leaving she loaded me up with a bag full of sorrel. I'd never used it before and she suggested I use it to make pesto. So I whipped it up when I got home and it was a huge hit. It has a very different flavor from basil, a bit more bitter and earthy, but completely unique and delicious. I can't wait to make it again and experiment with different kinds of nuts and cheese!

### **Ingredients.**

4 cups sorrel, stems trimmed  
1/4 cup parmesan cheese  
1/4 cup toasted pine nuts  
zest of one lemon  
1 clove garlic  
1/2 cup extra virgin olive oil  
kosher salt  
freshly ground black pepper

### **Directions.**

In a food processor, blend together the sorrel, parmesan, pine nuts, lemon zest and garlic. Scrape down the sides. With the machine running drizzle in the olive oil until the pesto forms into a smooth, creamy, paste. Season to taste with salt and pepper.

For serving with pasta, cook the pasta until al dente, reserve a bit of the pasta water, drain the pasta. Toss the pesto and pasta together, adding a little bit of the pasta water to thin the pesto and help it adhere to the pasta. Serve with a little parmesan cheese.

Enjoy!

**RECIPE BY KACIE MCMACKIN**  
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