

BASIL PESTO

On Monday night I went out in the evening and harvested a lot of our basil. After all my blogging, photo shooting/editing and time on the phone it was so lovely to stand in the warm grass without shoes on and methodically trim the fragrant basil. I washed it and set it aside to make pesto with Poppy. For those of you who are new to the blog, Poppy is the little girl I have nannied for for the past four and a half years. She is extremely sweet and she is my sous chef! I love our cooking projects together. In just one week she is starting kindergarten and I won't have my sous chef on hand as much... uh oh, I'm tearing up... What I love best about cooking with Poppy is watching her pride as she uses a "grown up knife" or gently places something in a hot pan or eats something she's made and with a big smile on her face. I got these ingredients out but Poppy basically made the pesto on her own. I'm one proud nanny. So, here's my quick little pesto recipe made with lots of love by Miss P.

Ingredients.

5 cups basil leaves, packed
3/4 cup pine nuts, toasted
3 cloves garlic, peeled
1 1/2 teaspoon kosher salt
1/2-3/4 teaspoon freshly ground black pepper
3/4 cup extra virgin olive oil (you probably won't use all of this)
1 1/2 cup parmesan cheese, grated

Directions.

Put the basil, pine nuts, garlic, salt and pepper in a food processor and pulse until it's finely chopped. Scrape down the sides. Turn the blender back on and slowly stream in the olive oil until the mixture is smooth, creamy and thick. Transfer the pesto to a bowl and stir in the parmesan cheese*. Add more salt and pepper to taste.

*Leave the cheese out if you are planning to freeze the pesto. If freezing, spoon the pesto into ice cube trays, cover with plastic wrap and freeze overnight before transferring the cubes into a large ziploc bag.

RECIPE BY KACIE MCMACKIN

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