

*From the recipes posted in the Garden of Grace  
on the Northern Kentucky Herb Society Web Site*

9/03/2009.

**PESTO SAUCE**

1 cup fresh basil or parsley leaves  
¼ cup olive oil  
1-2 cloves of garlic

2 to 3 tbsp pine nuts or almonds  
5 tbsp Parmesan cheese  
1 to 2 tbsp melted butter

Mix in blender until leaves are finely chopped and all ingredients are evenly coated with butter and oil. Unused or left-over pesto can be stored in the refrigerator.

Some people recommend storing pesto in the freezer. If you do this, do not include Parmesan cheese in your initial preparation. Instead, wait and add the Parmesan cheese after the sauce is thawed and ready to serve.

