

## CREATE PESTOS FROM YOUR GARDEN IN MANY COMBINATIONS

### Ingredients:

- any green herb (mint, basil, marjoram, oregano, dill, parsley, cilantro, watercress, tarragon, sage, thyme, chickweed, etc.)
- oil (olive oil is classic; tasteless, or flavored oils like walnut or hazelnut if you prefer)
- garlic/onions/chives/leeks/shallots
- any roasted nut: pine, walnut, almond, brazil, hazelnut, butternut, macadamia, etc.
- optional: any grated citrus rind: grapefruit, orange, lemon, lime, etc.  
hard cheese

### Process:

1. Dry the herb.
2. Press the garlic (or equivalent), or grate or chop very fine:
3. Roast nuts until lightly brown.
4. Put olive oil in a blender.
5. Blend in herbs, nuts and garlic until very fine.
6. Add more Olive oil if needed.
7. (option) Add the citrus rind here if using in a batch.
8. Taste. Modify portions where needed.

Pack into small jar for use this week; will keep 2 weeks in refrigerator.

Or put large batch into small jars to freeze up to 3 months, removing 1 jar to thaw as needed.  
**DO NOT CAN, AS OILS WILL NOT KEEP.**

Use to season pastas and other dishes. Wait to add grated cheese until cooking, as it does not freeze well.