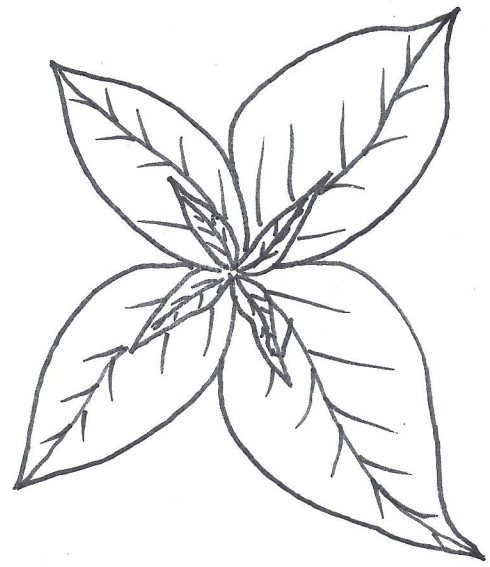
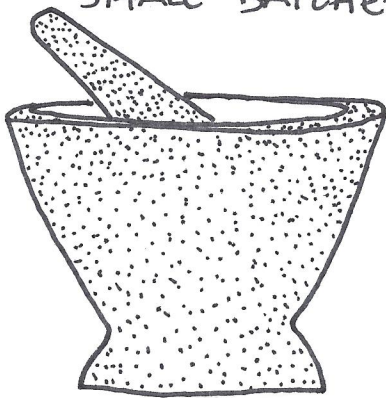


Pesto



- 2 SMALL CLOVES GARLIC - PEELED
- 1 TEASPOON SALT
- 2 TABLESPOONS RAW PEPITAS - LIGHTLY TOASTED IN A DRY SKILLET OVER MEDIUM HEAT
- 6 TABLESPOONS GRATED PARMESAN CHEESE
- 2 CUPS BASIL LEAVES - WASHED AND DRIED
- 1 CUP EXTRA VIRGIN OLIVE OIL

- USING THE MORTAR AND PESTLE, POUND THE GARLIC AND SALT INTO A PASTE
- ADD THE TOASTED PEPITAS AND CONTINUE TO POUND
- ADD THE PARMESAN CHEESE AND MIX TO COMBINE. TRANSFER THIS MIXTURE TO A BOWL.
- COARSELY CHOP THE BASIL LEAVES AND, WORKING IN SMALL BATCHES IN THE MORTAR, POUND TO A PASTE



- RETURN THE POUNDED PEPITA MIXTURE TO THE MORTAR
- POUND THE LEAVES AND PEPITA MIXTURE TOGETHER
- GRADUALLY ADD THE OLIVE OIL