Basil Pesto

Quick · Make-ahead · Makes about 1 cup

Ken's note: TBD

A normal basil pesto. Pine nuts are classic; pistachios are a good option too. Use it on pasta, gnocchi (see the pesto cream on the Potato Gnocchi page), chicken, or vegetables. It freezes well.

Ingredients

- ⅓ cup pine nuts (or shelled pistachios)
- 1–2 garlic cloves
- 2 cups packed fresh basil leaves
- ½ cup finely grated Parmesan
- ½ cup extra-virgin olive oil, or enough to loosen it
- A squeeze of lemon (optional)
- Salt

Method

1. Toast the nuts in a dry skillet until just fragrant, then cool. In a food processor, pulse the nuts and garlic, then the basil and Parmesan. Stream in the oil until you have a thick, spoonable sauce. Add the lemon if you like. Taste and salt at the end.