

Pistachio Pesto

- 2-1/2 cups fresh basil (2 to 3 cups or 3 to 4 3/4oz. pkg)
- 6 cloves fresh garlic
- 1/2 teaspoon salt to taste
- 2/3 cup pistachio nuts
- 2 tablespoons grated Asiago cheese or Manchego cheese
- 3/4 cup Migliore Lemon Extra Virgin Olive Oil (3/4 to 1 cup)

Rinse the basil and pat dry. Remove stems and any discolored leaves. Place the basil, garlic, salt, pistachios, cheese, and olive oil in the bowl of a food processor or blender (if using a blender, you may have to do this in batches). Process or blend until you achieve the consistency of a coarse paste. Store, covered, in the refrigerator.

Serve over pasta dishes or spread on bread!

Contributed by Recipe Winner Lesley Pew May 2011