Fresh Herb Pesto – makes about 2 cups

A little goes a long way as an incredibly rich and flavorful topping for crostini, pasta, poultry, fish, seafood and soups.

3 cloves garlic chopped or 4 garlic scapes cut into ½” pieces
½ c. finely ground pine nuts or blanched almonds (optional)
½ c. fresh herbs leaves (mint, tarragon or basil) packed
½ c. fresh parsley leaves & tender stems, packed
Zest of 1 lemon (optional – really good in mint or tarragon pesto)
½ c. grated Parmesan cheese (optional)
½ c. canola oil
½ c. extra virgin olive oil (more if desired)
Salt & pepper to taste

Place garlic scapes or garlic cloves in the bowl of a food processor, fitted with a rotary blade. Pulse until they are roughly chopped. Add the fresh herbs and process until contents are finely minced, 30-60 seconds. Add the nuts, cheese and oils. Process, occasionally scraping the sides of the bowl, until a smooth creamy paste forms. Blend in more extra virgin olive oil, a tablespoon at a time, and salt and pepper to taste.

Serve with crusty Italian or French bread or as a sauce for pasta, poultry, fish or seafood. Add a small dollop to individual bowls of soup for a flavorful garnish. Great as a condiment for sandwiches.

To Store: Place in a glass or plastic container. Place plastic wrap tightly against the top of the pesto, keeping air away from the pesto to prevent browning. Store covered in the refrigerator for up to 4 days. Can be frozen and is best used within 2 months.