

## **Basil Pesto**

2 c. packed fresh basil leaves  
½ c. freshly grated Parmaggiano-Reggiano cheese  
½ c. extra virgin olive oil  
1/3 c. pine nuts or walnuts  
3 garlic cloves, minced  
salt and pepper to taste

Combine basil with pine nuts and pulse a few times in a food processor. Add garlic, and pulse a few times more.

Slowly add olive oil in a constant stream while food processor is on. Add grated cheese and pulse again until blended. Add salt and peper to taste.

## **Basil Vinaigrette**

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1 t. Dijon mustard  
1 shallot, chopped  
½ t. salt  
1 t. sugar  
½ c. roughly chopped basil leaves  
¼ c. white wine vinegar  
¾ c. olive oil

Place salt, sugar, mustard, shallot, and basil in a blender or food processor. Pulse several times to combine. Scrape the sides of the blender down with a spatula. Add vinegar and pulse again.

Add olive oil and pulse again. When olive oil is incorporated, tunr off the blender and scrape the sides down one more time. Cover and puree 1-2 minutes. Store in refrigerator up to one week.