



Basil Pesto

A RECIPE FROM BACK HOME FARMS

ingredients

- 1/2 cup olive oil
- 3/4 c grated parmesan cheese
- 2 c packed basil leaves
- 2 T sunflower kernels
- 4 garlic cloves

directions

- Combine all ingredients into a food processor or blender. Cover and process until blended.
- Store covered in refrigerator for 1 to 3 weeks.
- To keep longer put into ice cube trays and freeze.
- Once frozen put your "basil pesto cubes" into a freezer bag and store in the freezer.
- Take out as needed.

***This is the pesto I use in my Chicken in Creamy Parmesan recipe! Goes great in homemade pasta sauce too!*