

Chef Carmella's Pesto Recipe



Ingredients

2 cups of green basil leaves

2-3 cloves of garlic

½ cup of extra virgin olive oil

1 tablespoon of red wine vinegar

½ cup of grated parmesan cheese



Instructions

Remove the skin of the garlic from 2-3 cloves of garlic

Rince and dry the basil leaves, remove the stems and add the leaves and crushed garlic

Grate ½ cup of parmesan cheese and add to mixture

Blend the mixture while slowly drizzling the olive oil (the mixture should be in a soft paste if not add more olive oil)

Add salt and pepper to taste

Do not cook the Pesto

Serve with some pasta and just let the heat of the pasta bring out the aromas of the basil, garlic, and parmesan