

Judith Rives' Lemon Basil Pesto

2-3 cloves garlic

¼ c. pistachios

2 c. lemon basil

¼ to ½ c. grated asiago cheese

¼ c. extra virgin olive oil

¼ t. salt

Place garlic and nuts in food processor & pulse a few times just to break them up. Add greens and cheese & pulse several times to get a chunky paste. Slowly add olive oil to desired consistency. Add salt. Best eaten immediately but can refrigerate up to 2 weeks or frozen for longer period.