



BLACKSTONE  
COUNTRY CLUB

Basil Pesto

**Ingredients:**

2 cups	Fresh basil leaves, packed (can sub half the basil leaves with baby spinach)
½ cup	Freshly grated Romano or Parmesan-Reggiano cheese (about 2 ounces)
½ cup	Extra virgin olive oil
1/3 cup	Pine nuts (can sub chopped walnuts)
3	Garlic cloves, minced (about 3 teaspoons)
¼ tsp.	Salt, more to taste
1/8 tsp.	Freshly ground black pepper, more to taste
1	Lemon zest and juice

**Directions:**

1 Pulse basil and pine nuts in a food processor: Place the basil leaves and pine nuts into the bowl of a food processor and pulse a several times.

2: Add the garlic and cheese: Add the garlic and Parmesan or Romano cheese and pulse several times more. Scrape down the sides of the food processor with a rubber spatula.

3 Stream in the olive oil: While the food processor is running, slowly add the olive oil in a steady small stream. Adding the olive oil slowly, while the processor is running, will help it emulsify and help keep the olive oil from separating. Occasionally stop to scrape down the sides of the food processor.

4 Stir in salt and freshly ground black pepper, add more to taste.

Toss with pasta for a quick sauce, dollop over baked potatoes, or spread onto crackers or toasted slices of bread.

For information about Blackstone Country Club membership, visit [www.blackstonecountryclub.com](http://www.blackstonecountryclub.com) or contact 623-707-8700 or [hdoney@blackstoneccaz.com](mailto:hdoney@blackstoneccaz.com).