

# Gnome Cooking

## PARSLEY AND WALNUT PESTO

*Fresh herbs can make an average meal extraordinary!*

3 cups of flat leaf or curly parsley, packed  
1 cup of walnuts  
3 cloves of garlic  
1 cup of virgin olive oil  
Salt

*Coarsely chop the parsley, walnuts and garlic.*

*Put in a blender with the olive oil. Blend until smooth. (This can also be made in a food processor.) Add salt to taste.*

*For a thinner consistency, you can add water a teaspoon at a time.*

*Serve on pasta.*

*Interesting variations:*

- *This is a variation of the classic Genovese Pesto made with fresh basil and pine nuts (which often includes  $\frac{1}{4}$  cup of parmesan cheese). You should feel free to experiment with your own combinations of herbs and nuts. For instance, try 1- $\frac{1}{2}$  cups fresh oregano, and 1- $\frac{1}{2}$  cups fresh parsley with hazelnuts. Or marjoram and almonds.*

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