

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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