

Pecan Basil Pesto

2 cups fresh basil leaves

½ cup raw pecans

1 large clove of fresh garlic
(can use roasted for an alternate
flavor)

½ - ¾ cup virgin pecan oil (just
drizzle it in slowly until the pesto
blends)

•Salt and pepper to taste

Optional: add 2 teaspoons of Myer
lemon juice to add some citrus flavor
(and make the color even brighter
green)

•Wash and dry basil leaves.

•Blend the basil, pecans, garlic, oil, salt and pepper in food processor
until a chunky paste.

•Serve warm or cold.

