



from the kitchen of: *Paradise Hill Farm*

recipe for: *Pesto from Paradise*

prep time: *10 minutes*

prepingredients: *2 cups compressed Paradise Hill Farm fresh basil*

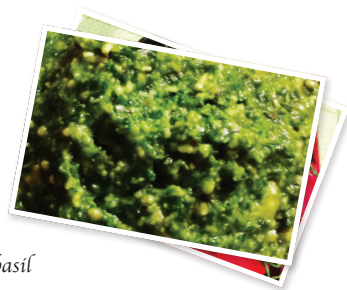
Salt and Pepper (Desired amount to taste)

Good quality olive oil

3 cloves garlic

1/4 cup pine nuts

1/8 cup sweet onion & 1/8 cup parmesan cheese



Directions: In a food processor or very good blender on slow speed, chop pine nuts, garlic, parmesan cheese and onions. Add basil and olive oil slowly to make a course paste. Use up all the basil and only as much oil as required to maintain a course paste consistency. Place in a sealed container and refrigerate to use in your favorite dish.

Notes: Do not over chop the ingredients. They should all remain coarsely chopped not whipped. This will easily store in the fridge for 3 weeks in a well sealed container but you will find you run out long before the 3 weeks is up.

www.paradisehillfarm.ca