Pesto Recipes

The Chef and the Garden Cooking Class - Summer 2012
from the Kitchen of Chef Robert Donis

Basil Pesto
2ea Garlic Cloves, sliced
1/3C Pinenuts
1/2C Basil
1/2C Extra Virgin Olive Oil
1/4-1/2C Parmesan Cheese

Oregano Pesto with Walnuts and Roasted Garlic
2T Oregano, Rough Chop
1/4C Marjoram, Rough Chop
1C Parsley, Rough Chop
1 1/2T Garlic, Roasted
1/4C Walnuts
1t Balsamic Vinegar
1/2t Salt
6T Extra Virgin Olive Oil (EVOO)

Mint Pesto
1/4C Pinenuts
2ea Garlic Cloves, Sliced
3/4tea Salt
1 1/2C Mint, Rough Chop
1C Parsley
To Taste Ground Black Pepper
1/4C Olive Oil

Pumpkin Seed Pesto
1/4C Pumpkin Seeds
2C Cilantro, leaves and thin sprigs
2ea Garlic Cloves, sliced
1T Lemon Juice
1tea Jalapeno Pepper, Minced
1/2tea Salt
1/2C EVOO