

EVERBLOSSOM FARM RECIPES

BY JODÉ LEMMON

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PESTO!

Here are two favorite ways to make pesto from two favorite people. Our friend, Joe Baker, churns out major amounts of pesto in a food processor. Use his and freeze some to have **basil** all through the winter. My husband, Eric, likes to get personal with his pesto and makes smaller quantities with a mortar and pestle. Use his and have spur-of-the-moment pesto.

Joe's Pesto

Makes 2½ cups

1 large or 2 small *bulbs* (not cloves) of garlic
2-3 ounces of parmesan or romano cheese
¼ cup pine nuts
½ cup extra-virgin olive oil
8-10 cups loose basil with tender stems and young buds
More extra-virgin olive oil for freezing

In a food processor, finely chop garlic, cheese, and pine nuts.
Add a little of the olive oil and basil; pulse; alternate adding oil and basil, pulsing in between until all the ingredients are incorporated.
Spoon pesto into small freezer-safe containers; pour olive oil over the top just until pesto is completely covered, about ¼ inch deep.

Eric's Pesto

Makes ¼ cup, enough for a 2-serving dish

1 small or ½ a large clove of garlic, minced
4 tablespoons extra-virgin olive oil or more if needed
½ cup basil leaves
Pinch of salt
2-3 tablespoons parmesan cheese, grated

Crush garlic, oil, basil, and salt with a mortar and pestle until it's a loose paste.
Transfer to a small bowl and fold in the parmesan cheese.

Kitchen Notes: For over pasta, thin pesto by adding a few tablespoons of the pasta water before tossing with noodles. For over meats, you can make pesto thicker by adding more cheese.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

