



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Pesto Sauce –**

**3 tbl. pine nuts**

**2 cups of packed, fresh basil leaves**

**1 clove of garlic, peeled**

**Pinch of salt**

**½ cup of grated Parmesan cheese**

**3 tbl. of grated Pecorino Romano cheese (or all Parmesan)**

**1¼ cup of extra virgin olive oil**

**1. In a food processor, place pine nuts, basil, garlic and salt; process to a paste. Add the cheeses. Then, with the machine running slowly drizzle in the olive oil. Makes about 2½ cups.**

***Credit: Mario Batali***