

Fresh PESTO

2 cups packed fresh basil leaves
2 cloves garlic
1/2 cup Extra-Virgin Olive Oil, divided
kosher salt and freshly ground black pepper, to taste

Put ¼ cup of EVOO and all other ingredients in a blender or food processor and blend until a paste is formed.

*****Pesto freezes** well. **Freeze** in ice cube trays, and then store **frozen pesto** cubes in plastic freezer bags in freezer for up to 6 months. **Pesto** may also be **frozen** in small jars or plastic containers for up to 9-12 months.

Olive Oil drizzle

1/3 cup Extra Virgin Olive Oil
10 large fresh Basil leaves, chiffonade
¼ cup diced sun-dried tomatoes
2-3 cloves fresh garlic, minced
Salt & Pepper to taste

Combine all ingredients in a jar or container and shake to mix. Make it ahead of time and let the flavors marinate together. Drizzle over fish, tofu, chicken, veggies, etc.

*Try it with fresh Rosemary, Thyme, Oregano... Lemon Zest ... Red Pepper flakes