

Skunk Pesto

Ingredients

2 cups fresh basil
1/4 cup of good grated Parmesan cheese
1/2 cup extra virgin canna olive oil
3 tbs pine nuts
3 garlic cloves

Instructions

Place basil leaves in small batches in food processor and whip until well chopped (do about 3/4 cup at a time)

Add about 1/3 the nuts and garlic, blend again

Add about 1/3 of the Parmesan cheese

Blend while slowly adding 1/3 of the canna olive oil

Process pesto until it forms a thick smooth paste

Repeat until all ingredients are used, mix all batches together well

Serve over pasta, bruschetta, or your choice of ingredients

Pesto keeps in refrigerator one week, or freeze for a few months