

Betty's Homemade Pesto Sauce Recipe



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In this video, Betty demonstrates how to make Homemade Pesto Sauce. This is a gorgeous and tasty blend of fresh basil, Parmesan cheese, extra virgin olive oil, garlic, pine nuts, and spices. The sauce is made in a blender and is quick and simple. I will be using pesto sauce in an entrée in a couple of days.

Ingredients:

½ cup extra virgin olive oil

½ cup freshly grated Romano cheese (You may use Parmesan, if you prefer.)

1 cup fresh basil, lightly packed

2 medium cloves garlic

½ cup pine nuts

¼ teaspoon salt

freshly ground black pepper, to taste

In a blender, place ½ cup extra virgin olive oil, ½ cup freshly grated Romano cheese, 1 cup lightly-packed fresh basil, 2 medium cloves garlic, ½ cup pine nuts, ¼ teaspoon salt, and freshly ground black pepper, to taste. Blend about 30 seconds, or until you have a smooth sauce. You may gently warm the sauce, but do not cook it. You may toss it with cooked pasta, or spread it over grilled chicken or a lightly sautéed fish fillet. It is very flavorful, and makes a lovely accompaniment to many dishes. Enjoy!!! --Betty ☐