

Darryl Alton introduced us to **Pesto Genovese** during the Webb City Farmers Market Pesto Festo! in 2005. I've been growing my own basil and making it every year since. You can make it in a food processor, but I prefer a mortar and pestle. Make several batches, freeze them in an ice cube tray for use throughout the year. I love it just melted in bow tie pasta.

4-6 cloves garlic

16 large leaves of basil

2 sprigs of parsley

6 tablespoons Parmesan cheese

1/4 cup pine nuts, walnuts or pecans

1/2 teaspoon salt

1 or 2 allspice berries

1/2 cup olive oil

Pound garlic and salt together until thoroughly mashed. Add nuts and allspice berries and pound until smooth. Add basil, parsley and cheese, pounding until smooth. Put in a bowl and slowly add olive oil while stirring constantly. Stir until smooth. Use immediately or store in a jar topped by a thin layer of olive oil placed in the refrigerator.

Bob Foos