

Homemade Pesto from She Makes and Bakes

Total time: 20 minutes

3 garlic cloves, unpeeled
2 cups packed basil leaves
1/2 cup extra virgin olive oil
1/4 cup pine nuts, toasted
1/4 cup grated parmesan cheese
1/4 teaspoon salt

Preheat your oven to 350 degrees and toast the pine nuts in a single layer for 5-10 minutes until golden brown and fragrant.

Heat a small skillet on medium heat and toast the garlic in the peels for about 7 minutes until fragrant and spotty brown, flipping the garlic often. Let cool before peeling.

Peel the garlic cloves, add all the other ingredients to a blender or food processor and mix all the ingredients together till smooth. Store in the refrigerator or freezer.

Source: Cook's Illustrated