

# Fantastic Pesto

## Ingredients

- 2 cups packed fresh Basil Leaves
- 2 cloves Garlic
- 1/3 cup Pine Nuts
- 2/3 cup Extra Virgin Olive Oil, divided
- 2 tablespoons of fresh squeezed lemon juice
- 1 tablespoon full of freshly grated lemon peel (zest)
- Kosher salt and freshly ground black pepper, to taste
- ¼ cup freshly grated Romano Cheese
- ¼ cup freshly grated Parmesan Cheese

## Directions

Wash basil leaves and pat dry. Combine the basil, garlic, and pine nuts in a food processor and pulse until coarsely chopped. Add the olive oil, lemon juice and lemon zest, process until fully incorporated and smooth. Season with salt and pepper. Transfer the pesto to a large serving bowl and mix in the cheese. This recipe can easily be cut in half.

Unless we're having guests or pasta, we don't use this recipe all at one time; what we do is mix the cheeses together then mix it with the pesto mix as needed. The pesto base holds well in the frig for about a week or it can be frozen. Just don't add the cheese until you're ready to use the pesto. Enjoy!