

Pecan Pesto

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4 c. cleaned/dried/trimmed basil leaves

1 c. finely grated parmesan

1 c. whole raw pecans

1/2 c. olive oil (give or take) depending on how oily you like your pesto

Add the basil, parmesan and pecans to the bowl of a food processor

Set on high and while blending, drizzle the olive oil into the food processor until the desired consistency is reached.

Store for up to 2 weeks in the refrigerator with a thin layer of olive oil on top.

Smother on fresh bread or toss with fresh cooked pasta!