

SUN DRIED TOMATO BASIL PESTO

F EASY

Last Modified: 11/30/2016

PREP: 15 Min
COOK: 5 Min
STOVETOP

SAUCE

MAKES 3 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
1	12 Oz	Jar Sun Dried Tomatoes (In Olive Oil)	
1	Cup	Fresh Basil Leaves	Packed
1/4	Cup	Fresh Italian Parsley Leaves	Packed
1	Pinch	Powdered Vitamin C	
1	Tsp	Garlic	Chopped
1/4	Cup	Aged Balsamic Vinegar (High Quality)	TASTE
1/4	Tsp	Fresh Ground Black Pepper	
1/2	Cup	Parmesan Cheese	Grated

PREPARATION

FACTOID	The higher the quality of the Balsamic Vinegar you use, the better this Pesto tastes. Taste a <u>full</u> teaspoon of the Balsamic Vinegar - If it tastes good to you in that large a concentration - so will the Pesto you create. If not - PASS IT BY!
FACTOID	The Vitamin C will slow the Basil darkening process. The Pesto will remain an intense bright red color for a week or two when sealed in a glass jar and refrigerated.
TOOLS	1) Medium Mixing Bowl 2) Medium Saucepan 3) Food Processor OR Blender
PREP	DISH 1) Chop the Garlic Clove and set it aside. 2) Grate the Parmesan Cheese and set it aside. 3) Tightly press whole Basil Leaves into a cup and set them aside 4) Tightly press whole Parsley Leaves into a quarter cup and set them aside
1	DO NOT SKIP THIS STEP: Bring 4 cups of Water to a boil. Add in the Basil and Parsley Leaves and blanch them until the Leaves turn bright green. Remove the Leaves and place them immediately into a bowl of ice water, stir until cold. Remove the Leaves and squeeze them lightly while shaking them in your hand until no more water drips out.
2	In a blender or food processor: add in the blanched Basil Leaves and Parsley. Sprinkle with the Vitamin C and pulse them a couple of times. Add in the jar of Sun Dried Tomatoes (with the Oil), Vinegar, Pepper and Garlic - blend until the Tomatoes are finely chopped. Scoop the mixture out into a pretty serving dish.
SERVE	Mix in the freshly grated Parmesan Cheese lightly with a fork and it's ready to serve.

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