



Personal photo — Pasta and Zucchini spirals with Pesto, Proscuitto and burst Tomatoes

Live Life with Abundance... and Pesto!

1–2 cloves garlic

1 1/2 cups raw pecans

1 or 2 huge bunches of basil, stems removed (see picture above)

3/4 cup Grated Parmesan (you can go cheap or expensive. Both give good results)

1 1/4 to 2 cups olive oil (you'll be adding until you have the consistency you want)

Put the garlic in a large bowl of a food processor and pulse until chopped. Add pecans and do a few pulses until they are small chunks. Then, stuff the bowl with fresh basil up to the top of the rim. Do a few more on/off turns until blended and but still lumpy.

Add Parmesan, then the Olive Oil (start with 1 1/4 cups). Use the on/off method, pulsing gently until the pesto reaches desired consistency, adding more olive oil if necessary. The pecans should still be grainy. It's important not to puree like baby food. This ruins the flavor and texture! It will thicken a bit after you put it in jars, but you can always thin with a bit of olive oil when it's time to serve.

Spoon into 8 or 16 oz. glass mason jars, leaving about a half inch. Then, drizzle the top with olive oil to seal (this keeps it from turning brown). Screw on the lid and store in the refrigerator up to a week or freeze up to 6 months. I usually freeze it all until I need it, then defrost on the counter a few hours before serving.