

# ***A Taste of Spring's Renewal Brings Beautiful Asparagus at it's Best!***

## ***Ingredients:***

- *1 bunch asparagus, about 1 lb., trimmed & cooked 5 minutes in boiling, salted water, place in shallow bowl of ice water to stop the cooking & keep bright color.*
- *1/2 cup packed coarsely chopped fresh basil leaves*
- *2 tablespoons pine nuts, toasted*
- *1 tablespoon minced garlic*
- *1 - 2 teaspoons of grated lemon zest*
- *Dash of each: sea salt & white pepper, freshly ground*
- *1 cup (aprox.) pure olive oil*
- *1/2 cup freshly grated Parmesan*

## ***Directions:***

Cut the cooked asparagus spears into thirds. Put in a food processor with the basil, pine nuts, garlic, lemon zest and salt and pepper, to taste. Keep in mind you will add Parmesan as well, so be careful not to oversalt. With the machine running, slowly add the cup of olive oil. When the sauce is about the consistency of mayonnaise, it has enough oil. Pulse in the Parmesan. If it's too thick, thin with a drop or two of olive oil, to achieve a saucy pesto. Scrape into a bowl or jar, cover, and refrigerate until needed.

Yield: 3 cups

Keeps: 2 to 3 days, refrigerated

Level: Easy

Total Time: 25 min

Prep: 20 min

Cook: 5 min

## ***Pesto can be used with much more than pasta***

- Toss with roasted Fingerling potatoes or white beans
- Top hard cooked eggs.
- To replace tomato based pizza sauce on Flatbread or pizza crust.
- Smear on Brushetta

- Serve with grilled meats, chicken and great with fresh grilled salmon
- Bake into Bread. Instead of garlic bread, spread pesto onto crusty bread and toast, or stir pesto into bread dough for wonderfully fragrant dinner rolls. ...
- Spread on a Sandwich or Flatbread. Mix pesto with mayonnaise or use as is on sandwich bread or flatbread. ...
- Mix into Salad Dressing. ...
- Toss (or Top) Vegetables, hot or cold