

PESTO TRAPANI STYLE

INGREDIENTS

4 TABLESPOONS BLANCHED ALMONDS
6 PLUM TOMATOES, PEELED & SEEDED
2 GARLIC CLOVES
1 CUP FRESH BASIL
2 TABLESPOONS MINT LEAVES
1/2 CUP OLIVE OIL
PINCH OF SALT
1/2 TEASPOON BLACK PEPPER



TIME & SERVINGS

10 MINUTES
4 SERVINGS

HERE'S HOW

- 1 LIGHTLY TOAST ALMONDS IN A DRY FRYING PAN OVER MEDIUM HEAT.
- 2 GRIND ALMONDS TO A FINE POWDER IN FOOD PROCESSOR, ADD GARLIC, BASIL, MINT, TOMATOES, OLIVE OIL, SALT & PEPPER.
- 3 PULSE MIXTURE UNTIL SMOOTH.
- 4 SERVE COLD PESTO ON STEAMING PASTA.

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN