

PISTACHIO SAGE PESTO

INGREDIENTS

1 cup fresh sage
2 cloves garlic
1/2 cup shelled pistachios, toasted
juice of 1/2 lemon
3/4 cup olive oil
1/2 cup Parmesan
salt and pepper to taste

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In the bowl of a food processor, combine pistachios, garlic, sage and lemon juice. Pulse until well blended. Slowly drizzle in the olive oil while the processor is running.

Pour mixture into a work bowl and mix in the Parmesan. Season to you liking.

Makes about 1 cup. This pesto will keep in the refrigerator for about 1 month... if it lasts that long!