

Pesto Recipes

Basically, the processing instructions are the same for all pesto. Whirl all the herbs and nuts, etc., in a food processor, and then add olive oil in steady stream like it says in the following recipe. To save typing, I'm going to just give ingredients on subsequent recipes and you can refer to the procedure for basil pesto to make each one. Note: the cheese is optional on all the recipes. Also, it is best to use only the leaves of the herbs. Too much of the stem makes it mealy as it processes. Pesto keeps for a long time refrigerated and it freezes well—small batches are optimal, a little goes a long way.

Basil Pesto from New Recipes From Moosewood Cookbook

Basil pesto is the most popular pesto and is great on anything Italian. It also adds wonderful flavor to vegetable soups.

2 1/2 cups firmly packed basil leaves
2 large garlic cloves, pressed
1/2 cup walnuts or pine nuts
1/2 cup Parmesan cheese (optional)
salt to taste
1/2 cup extra virgin olive oil

Whirl the basil, garlic, nuts, and Parmesan and salt (about 1/2 teaspoon) in a food processor until well mixed. Then add the olive oil in a slow, steady stream until a smooth paste is formed. Pack into glass jars and cover the sauce with a thin layer of olive oil to prevent it from discoloring.

Sage Pesto from Delicious Living Magazine

Sage pesto goes well in stuffed chicken breasts, and adds a new flair to saltimbocca which is chicken breasts stuffed with prosciutto ham, sage and cheese. It is also wonderful stirred into soups such as lentil, vegetable or even beef stew.

1/2 cup fresh sage leaves
1 Tablespoon pine nuts
1 small clove garlic, pressed
1/4 teaspoon salt
1/8 teaspoon freshly ground black pepper
1 Tablespoon Romano or Parmesan cheese
1/2 Tablespoon extra-virgin olive oil

See mixing instructions above.

Oregano Pesto from Delicious Living Magazine

Oregano pesto is wonderful spread on pasta, in soups or over baked chicken.

1/2 cup fresh oregano leaves
1/2 cup fresh basil leaves
2 Tablespoons fresh parsley
1/4 cup pistachio nuts
2 cloves garlic, pressed
2 teaspoons fresh lemon juice
1/4 teaspoon salt
1/4 cup grated Parmesan, Romano, or Asiago cheese
2 Tablespoons extra virgin olive oil

See mixing instructions above.

Cilantro Pesto from Moosewood Restaurant Kitchen Garden

Cilantro pesto is wonderful with Mexican food, served over baked fish or chicken, or in beef pasties.

1 cup fresh cilantro leaves (not stems), loosely packed
1 cup fresh parsley leaves, loosely packed
1/3 cup whole almonds, toasted, optional but especially flavorful
1 small fresh jalapeno pepper
2 garlic cloves, pressed
2 Tablespoons fresh lime juice
salt and freshly ground pepper to taste
1/4 cup extra virgin olive oil

See mixing instructions above.

Dill Pesto from Moosewood Restaurant Kitchen Garden

Dill pesto is particularly nice in potato or cucumber soups, in lentil soups, on baked potatoes, broiled salmon or any whitefish fillet. Also great spread on crackers or rye bread and adds a twist to mayonnaise-based salads.

1 cup fresh dill leaves, loosely packed
1/2 cup fresh chives, (or scallion greens)
1/2 cup grated sharp cheddar cheese
1/2 cup walnuts
salt and freshly ground pepper to taste
1/4 cup extra virgin olive oil

See mixing instructions above.

Thyme Pesto © from Michele Carl

Thyme pesto is nice in soups, on roasted lamb, salmon or chicken.

1/2 cup fresh thyme leaves
1 Tablespoon roasted pistachio nuts
1 small clove garlic, pressed
1/4 teaspoon salt
1/8 teaspoon freshly ground black pepper
1 Tablespoon Romano or Parmesan cheese
1/2 Tablespoon extra-virgin olive oil

See mixing instructions above.

Lemon Basil & Mint Pesto © from Michele Carl

Lemon Basil and Mint Pesto goes well with lamb en croute, over burgers, on pasta salads and just about any other Italian dish.

1 cup fresh lemon basil leaves
1 cup fresh mint leaves
1/3 cup walnuts
2 cloves garlic, pressed
1/4 teaspoon salt, or to taste
1/4 cup extra virgin olive oil

See mixing instructions above.

Thyme & Lemon Basil Pesto © from Michele Carl

Thyme and Lemon Basil pesto is nice in soups, on roasted lamb, salmon or chicken, and in Italian dishes.

1 cup fresh lemon basil leaves
1 cup fresh thyme leaves
1/4 cup roasted pistachio nuts
2 medium cloves garlic, pressed
1 teaspoon lemon zest, optional
1/4 teaspoon salt, or to taste
1/4 teaspoon black pepper
1/4 cup Romano or Parmesan cheese
2 T extra virgin olive oil

See mixing instructions above.

Nasturtium Leaf Pesto © from Michele Carl

This pesto is packed with nutrients and is great on salads. It has a bit of a bite to it, but the pumpkin seeds add a nice balancing agent. Be creative with this raw summertime delight!

1 ½ cup nasturtium leaves
1 ¼ cup parsley
½ cup Turkish purslane, optional
2 T dill or thyme
¾ cup pepitas (pumpkin seeds)
3 large cloves garlic
½ tsp sea salt
olive oil, to taste

Go ahead and throw in a couple of nasturtium flowers if you like. 😊

See mixing instructions above.