**Genuine Pesto (easy as A, B, C)**

**A**
2 cups fresh OSU Organic Growers Club basil leaves  
1/2 cup olive oil (the good stuff please)  
2 T pine nuts (just deal with it, they are worth it)  
2 cloves OSU Organic Growers Club garlic  
1 t salt

**B**
1/2 cup fresh grated Parmesan (the real stuff - parmesan reggiano...your worth it!)  
2 T grated Romano (the good stuff please)

**C**
3 T butter softened

Combine A in blender and whiz until smooth.  
Mix B into puree by hand in a bowl.  
Mix C into to finish.

To use pest in the classic way, as a pasta sauce, mix hot pasta with pesto to taste, adding more cheese if you like and thinning out the pesto with some pasta cooking water, if desired. A perfect meal is slices of sun-ripened tomatoes spread with a little pest or anointed with pesto vinaigrette.

Make tons and freeze it in ice cube trays for fantastic pesto YEAR 'ROUND.

*Source: James Cassidy*