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# Red Dog Ranch - RECIPE

"Growers of Certified Naturally Grown Heirloom Produce"

**NAME:** Pesto

**DIFFUCULTY:** Easy

**SERVES:** 2-4 Adults

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## Ingredients:

1 Cup Basil, Genovese or Sweet Greek (chopped)  
½ Cup Cheese, Parmesan or Romano  
¼ Cup Olive Oil, Extra Virgin  
⅛ Cup Pine Nuts  
3-4 Cloves Garlic  
Dash Balsamic Vinegar  
Dash Salt

## Preparation:

- Step #1)** Roast Pine Nuts on stovetop until golden brown. Set aside to cool.  
**Step #2)** Chop Basil, husk & chop Garlic, shred Cheese.  
**Step #3)** Add Basil, Garlic, Cheese, Olive Oil, Vinegar, & salt to food processor and mix. Add addition Oil Olive to get consistency of *cottage cheese*.  
**Step #4)** Add in the Roasted Pine Nuts and stir to mix.

## Serving:

Serve over Angel Hair Pasta or your favorite pasta noodle.

## Modifications:

- Replace Pine Nuts with Walnuts.
- Add some diced chicken breast.

**Note:** Do not heat Pesto as the cheese will melt and you will have a gooey mess.