



Ingredients:

- ½ Cup Lightly Toasted Pine Nuts
- 3 Garlic Cloves, Peeled & Coarsely Chopped
- 6 Cups Loosely Packed Basil Leaves
- Salt & Pepper To Taste
- 1 Tablespoon Freshly Squeezed Lemon Juice
- ¾ to 1 Cup Extra Virgin Olive Oil
- ½ Cup Grated Pecorino Romano Cheese

Method:

1. Bring a large pot of lightly salted water to a boil.
2. While the water comes to a boil, prepare a large water with ice and cold water.
3. Dump the basil leaves into the boiling water for a few seconds, then immediately remove from the hot water with a slotted spoon or strainer and dump into the ice water bath.
4. After the basil cools, squeeze the basil to remove as much water as you can.
5. Place the pine nuts and garlic in a blender and pulse.
6. Add the basil, lemon juice, salt and pepper, and half the oil.
7. Pulse to blend, and then slowly add as much additional oil as needed to create a smooth sauce.