

Dan Ralston's Mint Pesto

2 cups fresh mint leaves, washed and patted dry

1 medium cloves garlic

1 cup raw almonds or walnuts

1 cup extra virgin olive oil

1 cup grated parmesan

1 Tbs. honey

Salt and pepper to taste (to my taste this pesto takes a generous amount of both)

Although most pesto recipes call for pine nuts I found (by being without pine nuts one night) that almonds or walnuts make for a richer and smoother sauce, I hope you agree. In a food processor with the metal blade chop the mint, garlic, and nuts. With the motor running add the olive oil in a steady stream. Stop and add the cheese, honey, salt and pepper and process just long enough to thoroughly incorporate. Taste for sweetness and salt and pepper. Makes 2 cups. The sauce will keep well for weeks if refrigerated and is great on pasta, grilled lamb chops, sautéed eggplant, etc. Just allow to come to room temperature before using.

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