

Basil Pesto

1½ cups fresh basil leaves, packed
1-2 garlic cloves, chopped
2 Tbsp. raw pine nuts

¼ cup olive oil
ground black pepper
cayenne pepper

Puree all of the ingredients in a blender or food processor. Adjust seasonings according to taste. Store covered in the refrigerator.

Note: Most pesto recipes call for grated Parmesan and one may add ½ cup to this recipe. However, if one is avoiding dairy products, the additional Parmesan flavor is not missed in this hearty chowder dish.