



## Classic basil pesto

MAKES ABOUT  $\frac{1}{3}$  CUP | ABOUT 10 MINUTES

This recipe, shown dolloped on fresh mozzarella, is based on one we published in 1959. Catering to modern tastes, we reduced the  $\frac{3}{4}$  cup olive oil in the original to a little more than  $\frac{1}{4}$  cup. The flavors remain true.

- 1/2 cup loosely packed fresh basil leaves**
- 4 large or 6 medium garlic cloves, peeled**
- $\frac{1}{3}$  cup shredded romano cheese**
- 3 tbsp. pine nuts**
- 2 tbsp. minced flat-leaf parsley**
- $\frac{1}{2}$  tsp. salt**
- 5 tbsp. extra-virgin olive oil**

Put basil in a mortar with garlic, cheese, pine nuts, parsley, and salt. Pound until smooth, then add oil and mix until smooth. Or whirl all ingredients in a food processor until smooth.

**PER TBSP.** 76 CAL., 78% (59 CAL.) FROM FAT; 3.1 G PROTEIN; 6.5 G FAT (1.6 G SAT.); 2.3 G CARBO (0.6 G FIBER); 278 MG SODIUM; 5.2 MG CHOL.