



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.

$\frac{1}{2}$ 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.