

### **Basil Pesto with Pecans**

1 1/2 cups fresh basil leaves  
3 cloves garlic, minced  
1/4 cup nuts: pecans  
1/8 cup extra virgin olive oil

1/2 teaspoon lemon juice  
1/4 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
1/4 cup grated parmesan cheese

Combine all ingredients except olive oil in food processor. Process until it looks like very coarse meal and add oil gradually until smooth-ish.

### **Pesto Vinaigrette:**

Perfect for a little different take on a caprese salad

2 T freshly-made pesto  
2 T Champagne Vinegar

For the smoothest vinaigrette, process in a blender. Otherwise, whisk together and serve. Will stay fresh in the refrigerator for two weeks. Drizzle over a salad of mixed greens, fresh or sundried tomatoes, and a few balls of fresh mozzarella.