



JANUARY | CHIEF STEFANO

**KEEP
CALM
AND
COOK
ON**

PESTO

SERVES 4-6

INGREDIENTS

4-6 cups (i.e., 4-6 handfuls) of Fresh Basil leaves
Extra Virgin Olive Oil
6-10 Cloves of Fresh Garlic (+ or - to Chef's taste)
2 Tablespoons of Fresh Lemon Juice
¾ Cup Fresh Shaved or Grated Parmesan Cheese
¼ Cup Pine Nuts (*Optional for Nut Allergies, but a must have if not)
Sea Salt or Kosher Salt

DIRECTIONS

Add the Fresh Parmesan and pulse blend it until mixed together, using a spoon to scrape the sides of the blender as needed.

Once mixed, it can be added directly to the pasta of your choice.

NOTE: If you want a more liquid consistency at this point, add more Olive Oil little at a time) and if you want more thickness, add a few more basil leaves as needed. At this point, salt to the Chef's taste (+ or -).

This pesto is intended to be used for a pasta meal (Pici and Rigatoni are the Fire Chiefs favorite pastas), so add it to the pasta of your choice. This pesto can also be used for salads, pizza, appetizer dips and can compliment just about any meal!

Hand slice the fresh garlic cloves and let sit on the cutting board while preparing the other ingredients.

Thoroughly rinse and dry the fresh basil and then place it into a blender or food processor.

Add in the ¼ cup of pine nuts in with the basil.

Add 2 teaspoons of fresh lemon juice.

Add 1 teaspoon of sea salt or kosher salt and briefly pulse blend it (5-10 seconds).

Add the hand sliced garlic.

Add the 1 cup of Olive Oil.



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