

ARUGULA PESTO

(from simplyrecipes.com)

(Yield: makes 1 heaping cup)

Ingredients

- 2 cups **arugula leaves** packed, stems removed
- ½ cup shelled **walnuts**
- ½ cup fresh **Parmesan cheese**
- ½ cup **extra virgin olive oil**
- 6 **garlic** cloves, unpeeled
- ½ **garlic** clove, peeled and minced
- ½ tsp **salt**

Instructions

- 1.** Brown 6 garlic cloves with their peels on in a skillet over medium high heat until the garlic is lightly browned in places, about 10 minutes. Remove the garlic from the pan, cool, and remove the skins.
- 2.** Toast the nuts in a pan over medium heat until lightly brown, or heat in a microwave on high heat for a minute or two until you get that roasted flavor. In our microwave it takes 2 minutes.

Food processor method (the fast way):

- 3.** Combine the arugula, salt, walnuts, roasted and raw garlic into a food processor. Pulse while drizzling the olive oil into the processor. Remove the mixture from the processor and put it into a bowl. Stir in the Parmesan cheese.

Mortar and pestle method:

- 4.** Combine the nuts, salt and garlic in a mortar. With the pestle, grind until smooth. Add the cheese and olive oil, grind again until smooth. Finely chop the arugula and add it to the mortar. Grind up with the other ingredients until smooth.
- 5.** Because the pesto is so dependent on the individual ingredients, and the strength of the ingredients depends on the season or variety, test it and add more of the ingredients to taste.
- 6.** Serve with pasta, over freshly roasted potatoes, or as a sauce for pizza.

NOTE: Lars suggests using the hot peppers in the stir-fry. I also often add peas and sliced summer squash to stir-fries. Happy cooking!