CREATE YOUR OWN PESTO

- Vary portions to taste. Guidelines below.
- Mix and match the greens, cheeses, nuts
- Leave out any ingredient you don't like
- Brightener lightens and keeps it green. Courser, earthier flavor without brightener

GREENS	NUTS	CHEESE	OIL	GARLIC	BRIGHTENER	SEASONINGS
¼ to 1 cup	1 or 2 Tbsp	¼ to 1/3 cup	1/3 cup	1 – 3 cloves	1 or 2 Tbsp	To Taste
Any herb, any green. arugula parsley, chives, cilantro, chervil, mint, sage, lemon balm, dandelion greens, broccoli, broccoli rabe, scallions, garlic scapes, ramp tops, kale, collards, mustard greens, radish tops, beet greens, spinach, watercress, peas	Pignolia walnuts almonds hazelnuts macadamia pecans pistachios peanuts sunflower, pumpkin, sesame seeds	Parmesan, Pecorino Romano, aged Manchego, aged Gouda, aged Cheddar, Cotija, Grana Padano, aged Asiago	Olive, canola, grapeseed, avocado	much or as little as you like. Or none at all…	Lemon or lime juice, white wine vinegar, red wine vinegar, rice wine vinegar, soy sauce	Salt, Pepper, Sugar, Cayenne, Cumin, pepper flakes, etc

BLEND IN THE FOOD PROCESSOR…

SEASIDE HERB SOCIETY - 2019 HERB FAIRE TASTING
www.seasideherbsociety.com
PRESTO! PESTO

HOW TO USE PESTO

- Mix into dips
- Replace your pizza sauce
- Replace your pasta sauce
- Replace your sandwich spread – use in place of mayo, mustard, ketchup on any bread, tortilla shell or cracker.
- Toss with cooked or raw veggies
- Sauce any protein - meat, fish or tofu
- Garnish a soup
- Top your breakfast

SEASIDE HERB SOCIETY PESTO TASTING INGREDIENTS

- Traditional - basil, pignoli nuts, parmesan cheese, olive oil, garlic, white wine vinegar
- Chive Pesto - garlic, ¼ parsley ¾ chives, almonds, manchego cheese, olive oil, rice wine vinegar
- Sage Pesto - garlic, sage, kale, toasted pistachios, parmesan cheese, olive oil, white wine vinegar, hot pepper flakes