

Arugula Pesto Sauce

(About 2 cups)

Ingredients:

- 4 cloves fresh garlic, end removed & no green centers
- 1/3 cup sliced blanched almonds
- ½ tsp. black pepper
- 1 ½ tsp. kosher salt
- 10 Fl. Oz. Olive Oil (extra virgin cold pressed or one which you enjoy the flavor)
- 8 oz. Baby Arugula greens - wash & spin dry

Technique:

- 1) Combine the garlic cloves, salt, pepper, almonds and ¼ of oil in the bowl of a food processor. Blend until finely chopped.
- 2) You may need to stream in a bit more of oil to facilitate this operation.
- 3) Add the greens and puree into mixture using more oil streamed in until mix is smooth and homogenous. Portion into usable sizes and freeze.

Uses:

Works nicely as a spread on crostini as part of an appetizer, can be incorporated into a sauce for fish or chicken, goes well on a sandwich or Panini as a condiment.

Chef Note:

If you like a more assertive flavor here then use mature greens in the mixture. You may also choose to blanch greens for 5 seconds to help set the color, but in our experience, this pesto has always held its color well even after freezing. Choose your best blade in the machine so that you can finely chop the ingredients with ease.

Enjoy