



## CILANTRO AND PARSLEY PESTO

1 ½ cups, each, snipped cilantro\* and parsley leaves  
1 clove garlic, minced  
½ to 2/3 cup olive oil  
½ cup walnuts  
½ cup mint leaves  
½ to 1 teaspoon salt  
2-3 tablespoons lemon juice (lime juice is actually better, but lemon worked.)  
¼ cup grated Parmesan cheese

Place everything in the food processor except oil. Start the processor, and pour olive oil in a thin stream while processing, until you have a smooth paste, stopping a few times to scrape the sides, if necessary. You may freeze this in ice cube trays, pulling out a little at a time, as needed, or refrigerate for a few days. My friend Tomese says she uses it as a condiment served with baked potatoes, scrambled eggs, meat or pasta. I agree that it is absolutely delicious.

\*Note that when you use cilantro for salsa or fresh food, you want to avoid the stems, but in this pesto, it's ok to use the stems.

Adapted from a recipe by Tomese Buthod.