

Garlic Mustard Pesto

8 cups packed garlic mustard leaves
3-4 cloves garlic, chopped
2/3 cups pine nuts, walnuts nuts, almonds or pecans
1 cup extra virgin olive oil
Salt and pepper to taste
½ cup freshly grated parmesan cheese

Pick the garlic leaves off the stems and wash if needed, pat dry with paper towels. Pack 8 cups of garlic mustard leaves into a blender. Pour ½ cup olive oil in the blender and pulse continuously, scraping down the leaves. When leaves start to break down, add remaining olive oil, chopped garlic, nuts and parmesan cheese, continue to pulse in the blender until smooth. Add salt and pepper to taste.

Divide pesto and place in two 4 oz freezer containers. Drizzle additional oil olive over top of pesto to help retain the beautiful green color. Pesto can be stored in the freezer, or use within a couple weeks.