

Mint Pesto

Makes 1.5 Cups

Note: Keeps well in the refrigerator covered with a little oil.

1/2 C. walnuts or pine nuts
6 cloves garlic
3 C. fresh mint leaves
1 C. olive oil
1 lemon's juice
1 C. crumbled feta cheese

In a blender process the nuts and garlic into a paste. Add the mint a little at a time and process until finely chopped (if you get stuck add some of the oil). With the machine running pour in the oil. Add the lemon juice and salt and pepper to taste. Process until well blended. Serve on pasta with crumbled feta cheese.