

2016

Cottagewood Garden Club
Harvest Luncheon Recipe
September 8, 2016
Butterfly Garden



Lemon-Dill Pesto

Yield: 2 cups

5 Tblsp walnuts

2 cloves garlic. (Should we add "to taste?" Depends on size of clove and tolerance for garlic.)

6 oz fresh dill, roughly chopped (2-3 cups)

Zest of one large lemon

1 tsp salt

3/4 cup canola oil

1). Place walnuts and garlic cloves in a food processor until finely chopped. Add fresh dill, lemon zest, and salt. Process into a thick paste; continue to pulse, gradually pouring 1 oil until consistency of thick tomato sauce.

2) Refrigerate until ready to use.