



Asparagus Pesto

Recipe Provided by: Samascott Orchards

Samascott Orchards asparagus is typically available May through June

Ingredients:

12 Spears of Asparagus (woody ends trimmed)

¼ Cup Pine Nuts

¼ Cup Parmesan Cheese

1 Tspn Lemon Juice

1 Garlic Clove

¼ Tspn Salt

Extra Virgin Olive Oil

**makes approximately 1 cup pesto*



Instructions:

Combine all ingredients except olive oil in a mini food processor. Slowly drizzle in olive as processor grinds ingredients. The more olive oil you add the creamer the pesto texture you will make. Process until desired consistency and serve! Finished pesto keeps but garlic flavor becomes more pungent with time. We recommend enjoying your pesto within 24 hours of making.