

## Nettle Pesto

- 3 garlic cloves
- 2 tablespoons toasted nuts (walnuts, pecans, pine)
- 2 tablespoons grated hard cheese
- 6-8 tablespoons **blanched**, chopped nettles  
(Always handle raw nettles with tongs or wear gloves! Once they're blanched, they no longer sting.)
- Salt
- Olive oil (use the good stuff)

Crush nuts lightly in a food processor. Roughly chop the garlic and add it processor and pulse to blend. Add the salt, cheese and the nettles and blend together until it is all fairly uniform. Start adding olive oil. The amount depends on how you are using your pesto. If you are making a spread, maybe 2 tablespoons. If a pasta sauce, double that or more. Either way, you add 1 tablespoon at a time, stirring to incorporate it.

Serve as a spread on bread, add it to a minestrone, use as a pasta sauce or as a dollop on fish or poultry. You can freeze it and in the fall, put it on baked Delicata squash. Fantastico!

Nash's Farm Store • 4681 Sequim-Dungeness Way, Sequim WA 98382 • 360-683-4642  
Open DAILY, 9 a.m. to 7 p.m. • [www.nashsorganicproduce.com](http://www.nashsorganicproduce.com)

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