

Homemade Pesto Sauce

January 10th, 2024

Prep Time: 00:30

Cook Time: 00:00

Pesto is a tasty replacement for Marinara sauce when you want some variation from the standard tomato-based sauce. However, Pesto can be expensive to make. This Pesto recipe is a tasty, cheaper option, that can be made easily in less than half an hour. Leaving out the Parmesan Cheese will significantly lower the cost. Using a small amount of Marmite will replace the Umami flavor that typically came from the Parmesan, and the reduced price makes this Pesto fit better in your budget. The cost can be further reduced by replacing Pine Nuts with raw, chopped Almonds. Pesto can be a great addition to any pasta dish, a tasty relish for an Italian sandwich, or a Pizza sauce. The Olive Oil should be integrated by hand, since using a blender to mix in the Olive Oil can cause the Oil to break down and result in a bitter flavor.

Ingredients:

3 Ounces Fresh Basil Leaves

4 Cloves Fresh Garlic

2 Ounces Pine Nuts or 2 Ounces Almonds

1-2 Tablespoon Water (optional)

1/2 (2 Tablespoons) Large Lemon, freshly juiced

1/4 Teaspoon Marmite or 1/8 Teaspoon Soy Sauce

Pinch of Sea Salt (unless you added Soy Sauce as a Marmite replacement)

1/2 Cup Olive Oil

Directions:

Remove the Basil Leaves from the Basil Stems, discarding the Stems.

In a blender or small food processor, add the Pine Nuts (or Almonds). Blend until fully crushed.

Add the Basil Leaves and the Garlic. Blend at the lowest setting and then increase speed until the mixture is fully integrated.

If necessary, add a Tablespoon or 2 of Water so that the ingredients mix completely.

Mix the Soy Sauce or Marmite with the Lemon Juice and the Salt.

Add to the blender and pulse the blender 5 or 6 more times until it is all fully integrated.

In a small bowl, hand whisk the Basil mixture while drizzling in Olive Oil.

Whisk until fully integrated.

Freeze up to 6 months in an airtight container.

Refrigerate up to 2 weeks in an airtight container.