



Recipes

Dressings, Sauces and Dips

Hazelnut Pesto

Prep Time: 5 minutes

Yield: 1 cup pesto

Ingredients:

- 1 cup hazelnuts, oven toasted
- 1 cup loosely packed fresh basil
- 1 cup loosely packed fresh flat leaf parsley
- 3/4 cup extra virgin olive oil
- 3 teaspoons umeboshi vinegar or fresh lemon juice
- 1 teaspoon salt

Directions:

1. Place all ingredients in a food processor and puree until smooth.
2. Place in refrigerator.