

Lovage Pesto with Almonds

Ingredients

3 cups loosely packed lovage leaves
2 garlic cloves
Juice and zest from 1 lemon
½ cup sliced almonds
½ cup grated Parmesan or Romano cheese
½ tsp. salt
¼ tsp. nutmeg
1/3 cup cream cheese
¼ - ½ cup extra virgin olive oil

Preparation

Destem lovage leaves, wash and dry thoroughly.

Place lovage leaves, lemon zest, lemon juice, garlic and almonds in bowl of food processor fitted with chopping blade. Pulse until ingredients are combined.

Remove lid and add cheese, salt, nutmeg and cream cheese. Place lid back on processor and start machine. Pour olive oil through processor feed tube until smooth with no lumps. Taste, adjust seasonings.

Store in refrigerator with plastic wrap placed directly on pesto. Pesto makes an excellent pasta sauce or dip. Can also be used in rice and potato dishes or salad dressing. Will last up to 2 weeks.

*If making many batches to freeze, leave out the cream cheese and process with cream cheese when thawed.