



Blue Owl Hollow Forest Farm

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Garlic Mustard Pesto

Description: a Blue Owl original "Innovative Invasives" recipe

Yield: about 6 servings

Ingredients:

3 C. garlic mustard leaves, packed
3-4 cloves garlic
1/3 C. olive oil
1/3 C. parmesan cheese, grated
1/3 C. pinenuts or sunflower seeds (optional)
3/4 tsp sea salt

Directions:

- Put all ingredients together into a food processor
- Run at high speed until all ingredients are finely chopped. It should resemble a dark green paste.
- Taste, and add up to 1/4 tsp more salt if necessary

Note: This pesto has a very intense flavor by itself. Let sit 3 or 4 hours to mellow. When added to pasta or other recipes it performs beautifully!!! Make several batches of this and freeze it for winter.