Ian Conway's Pesto

Ingredients:

2 quarts basil leaves, washed 1 c. Olive oil ½ c. Parmesan cheese 4 cloves Garlic

Salt

Combine ingredients together in a food processor. Blend until liquefied. Pause. Taste. What does it need to taste good? Add more of that. Blend.

Use fresh on pasta or crackers, bread or boiled potatoes.

Set the remainder out like cookie batter on a cookie sheet lined with waxed paper. Freeze. Peel 'cookies' off and store up to a year in a freezer bag.