

Sun-Dried Tomato Pesto

1 T vegetable oil

½ c pine nuts

2 cloves garlic

1 jars (8 oz) sun-dried tomatoes packed in oil, undrained

1 c Italian parsley

½ c grated Parmesan cheese

¼ c coarsely chopped pitted Kalamata olives

2 tsp dried basil leaves

¼ tsp crushed red pepper

1. Heat oil in small skillet over medium-low heat. Add pine nuts; cook 30 to 45 seconds or until lightly browned, shaking pan constantly.
2. Remove nuts from skillet with slotted spoon; drain on paper towels.
3. Combine pine nuts and garlic in work bowl of food processor. Process using on/off pulsing action until mixture is finely chopped.
4. Add undrained tomatoes to work bowl; process until finely chopped. Add parsley, cheese, olives, basil and pepper; process until mixture resembles thick paste, scraping down side of bowl occasionally with small spatula.
5. Spoon pesto into decorative crock or jar with tight-fitting lid; cover.
6. Store in airtight container in refrigerator up to 1 month.

Makes about 1 ½ cups