

Pesto Cream Cheese Spread

2 cups fresh basil leaves *
1 cup walnuts, pecans, or pinenuts
1 cup parmesan cheese, freshly grated
3 cloves of garlic, peeled
1/4 cup olive oil
salt & pepper to taste
2 packages cream cheese

Combine all ingredients but olive oil and cream cheese in food processor & process on high until finely ground. Drip in olive oil until a thick paste is formed. Mix in cream cheese.

(* or substitute two cubes frozen basil, which was chopped in small amount olive oil, and frozen in ice cube tray.)

Use as a spread on crackers, as a topping for vegetables, as a sauce for pasta (toss while pasta is very hot, to melt).