**Oil Free Basil Pesto**

***Source:*** Chef Scotty

***Yield:*** 1 cup

2 c basil leaves, packed tightly

½ c pine nuts, toasted

2 cloves garlic

2 tsp nutritional yeast

2 Tbl lemon juice

Procedure:

1. Place all ingredients in a food processor and blend until desired consistency is achieved. If necessary, a small amount of water may be drizzled in to thin.

**Chef Scotty's Notes:**

A nice lighter version of pesto without all the oil. Use this right away or freeze in ice cube trays to store for later.

**WSU Clark County Master Food Preservers**

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**Food Preservation or Food Safety Questions?**

Contact us via our Food Preservation & Safety Helpline

360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article published on September 21, 2018.

For previous article recipes visit http://ext100.wsu.edu/clark/?p=8163