

Lemony Lovage Pesto

Kevin Lee Jacobs (www.kevinleejacobs.com)

<http://www.agardenforthehouse.com/2015/05/lemony-lovage-pesto/>



Ingredients for about 2 cups pesto:

- 3 ounces lovage leaves (about 5 cups when not pressed down)
- The grated zest and juice of 1 lemon
- 1 garlic clove
- 4 ounces slivered almonds
- 1 cup finely grated Parmesan cheese
- 1/2 teaspoon kosher salt
- 1/8 teaspoon ground nutmeg
- 3 ounces cream cheese
- Olive oil

Instructions:

Put the lovage leaves, lemon zest and juice, garlic, and almonds in the bowl of a food processor. Pulse the machine a few times just to break up the ingredients. Then remove the lid, and add the Parmesan cheese, salt, nutmeg, and cream cheese. With the machine running, slowly pour olive oil through the feed tube until the desired consistency is achieved. Transfer the pesto to a bowl.

Ahead of time note: If you are not going to use the pesto right away, coat the top with a little olive oil, and cover with plastic wrap. Store in the refrigerator for up to 2 weeks.

Lovage pesto makes a terrific dipping sauce for bread or crackers. It can also be stirred into hot, cooked rice, mashed potatoes, or pasta. Delicious!