

**SORREL PESTO**

**Ingredients**

* 3 cloves garlic (or a bunch of garlic scapes)
* 2/3 cup nuts or pumpkin seed kernels (pine nuts, sliced almonds or chopped walnuts will all work too)
* bunch of sorrel leaves (appx 20-30)
* ½ cup olive oil
* Salt (optional) & fresh pepper to taste
* Grated parmesan cheese

**Preparation**

Put all ingredients – except for the parmesan cheese – in blender or food processor. Blend until well mixed. (**Tip:** If you need more liquid to blend add ½ cup of lemon juice.)

Serve over hot pasta, with grated cheese on top.

**Adapted from:** Jill Melton. Relish.com <http://relish.com/recipes/simple-sorrel-pesto/>