

Radish Leaf Pesto

- 2 large handfuls of good-looking radish leaves, stems removed
- 1 oz. hard cheese, such as pecorino or parmesan, grated or shaved using a vegetable peeler
- 1 oz. nuts, such as pistachios, almonds, pinenuts or sunflower seeds (avoid walnuts, which make the end result too bitter in my opinion)
- 1 clove garlic, germ removed, cut in four
- a short ribbon of lemon zest cut thinly from an organic lemon with a vegetable peeler (optional)
- 2 tablespoons olive oil, plus more to get the consistency you like
- salt, pepper, ground chili pepper (optional)

Put all the ingredients in a food processor or blender, and process in short pulses until smooth. You will likely have to scrape down the sides of the bowl once or twice. This produces a thick pesto; add more oil and pulse again to get the consistency you prefer. (This can also be done with a mortar and pestle; it's great for your karma and your triceps.)

Taste, adjust the seasoning, and pack into an airtight container (I use a recycled glass jar). Use within a few days (it will keep longer if you pour a thin layer of oil on the surface) or freeze.

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