



## *The Edible Garden*

Recipe featured at the  
*Garden-to-Table Demonstration featuring Fennel,*  
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### **Fennel Pesto\***

By: Casey Barber and Danielle Oteri, bloggers, Good.Food.Stories.

#### **Ingredients**

Leftover fennel fronds from 2 fennel bulbs  
4 garlic cloves, minced  
¼ cup pine nuts or sliced or slivered almonds  
1 teaspoon kosher salt  
½ teaspoon freshly ground black pepper  
½ cup extra-virgin olive oil  
¼ cup grated Parmesan cheese

#### **Instructions**

1. Coarsely chop enough fennel fronds to measure 2 cups and compost the rest.
2. Combine the fronds, garlic, nuts, salt, and pepper to in the bowl of a food processor and pulse until finely chopped.
3. Add the cheese, then drizzle the olive oil through the tube of the food processor while the machine is running until the mixture becomes smooth and paste-like.
4. Season with additional salt and pepper to taste.

**Note:** pesto freezes well in Tupperware containers!

\*Recipe adapted from [Mellisaclark.net](http://Mellisaclark.net)