



The Edible Garden

Recipe of the week: Get Out and Grill Weekend, June 19-20

Cilantro Pesto

By: Daisy Martinez, host of Food Network's *Viva Daisy!*
and author of *Daisy: Morning, Noon and Night!*

Makes 1 ½ cups

Ingredients

1 cup extra-virgin olive oil
1 packed cup coarsely chopped cilantro (stems and all)
1 packed cup flat-leaf parsley leaves
¼ cup marcona almonds or blanched almonds
2 tsp. white wine vinegar
Kosher or fine sea salt and freshly ground pepper

Instructions

- Pour the oil into a blender jar. Add the cilantro, parsley, almonds, and vinegar and blend until the herbs are finely chopped and the mixture is fairly smooth. Season to taste with salt and pepper. Scrape into a storage container and press a piece of plastic wrap to the surface to prevent the pesto from turning dark. The pesto will keep several days in the refrigerator. Bring to room temperature before serving.