

Pistou

1-1/2 cloves of garlic
2 T dried basil (or 1 C fresh)
1 T dried tarragon (or 1/2 C fresh)
1/2 C walnuts
salt & pepper
1/4 C olive oil

In a food processor, add garlic and pulse until very small. Add in herbs, walnuts, salt and pepper and run until mixture is very crumbly. With motor running, drizzle in olive oil, stopping occasionally to scrape down sides of bowl.

Captain's Note:

This is a deliciously traditional Provencal dip for any kind of vegetables, or spread onto slices of crusty bread. It can also be used over fish or chicken, mixed with pasta or used as a base on pizza!