

Wild Pesto

- 2 cups wild greens, lightly packed — one or more of any of these: lamb's quarters leaves, amaranth leaves, young violet leaves.
- 1/2 cup young dandelion greens
- 4 large cloves garlic
- Chopped garlic chives (optional)
- 1/2 cup wild carrot, Queen Anne's lace leaves, or parsley
- 1/2 cup olive oil, extra virgin, organic, cold-pressed if possible
- 1/2 cup nuts — one or more of any of these: pine nuts, walnuts, pecans, almonds
- 1/2 cup grated parmesan cheese (optional)
- Salt and pepper to taste

(Note: I found the above amount of olive oil a bit dry; if you like it more "spreadable" add a bit more olive oil (e. g., 2/3 cup) or until the consistency pleases you. This pesto was particularly tasty with amaranth and dandelion greens (but worked quite well with amaranth and chicory, also); I used organic "domesticated" carrot greens to excellent effect. –Trina)

In a blender or food processor, place all the leafy ingredients, garlic (cutting the cloves into chunks helps them blend better), nuts, and olive oil. Process until well blended. Add cheese and blend again. Serve over pasta or on bread or crackers.

Adapted from "Marvelous Meals" by Joyce Wardwell.
From WILD BITES - Recipes by The Patriot Ledger.