



Sun Dried Tomato Pesto

INGREDIENTS

1-1/2 cups Sun Dried Tomatoes (or Roasted Sun Dried Tomatoes)
1/2 cup pitted Kalamata olives
1 cup pine nuts, toasted
3/4 cup extra virgin olive oil
2 cloves garlic
2 tablespoons lemon juice
1 bunch fresh cilantro, de-stemmed

PREPARATION

1. Cover tomatoes with boiling water and let stand for 10-15 minutes.
2. Drain, reserving liquid.
3. Place tomatoes, 1/4 cup of reserved liquid, and all remaining ingredients in food processor.
4. Blend on low speed until coarse. Add more lemon juice or tomato liquid if pesto is too thick.

Serve on pasta, cheese appetizers, french bread or any recipe calling for pesto.