

## Arugula Pesto

### *Ingredients*

2 cups of packed arugula leaves, stems removed  
1/2 cup of shelled walnuts  
1/2 cup fresh Parmesan cheese  
1/2 cup extra virgin olive oil  
6 garlic cloves, unpeeled  
1/2 garlic clove peeled and minced  
1/2 teaspoon salt

### *Preparation*

Brown 6 garlic cloves with their peels on in a skillet over medium high heat until the garlic is lightly browned in places, about 10 minutes. Remove the garlic from the pan, cool, and remove the skins.

Toast the nuts in a pan over medium heat until lightly brown, or heat in a microwave on high heat for a minute or two until you get that roasted flavor. In our microwave it takes 2 minutes.

*Food processor method (the fast way):* Combine the arugula, salt, walnuts, roasted and raw garlic into a food processor. Pulse while drizzling the olive oil into the processor. Remove the mixture from the processor and put it into a bowl. Stir in the Parmesan cheese.

*Brookwood Leeks,*