

## **Creamy Pesto Sauce**

Grammy Guru - Arlene Borg  
Hometown News

**Servings: 4**

**8 ounces cream cheese**  
**1 1/2 cups fresh basil leaves OR 2 tablespoons dried basil, packed**  
**1/4 cup extra-virgin olive oil**  
**4 or 5 sprigs fresh Italian parsley OR 1 tablespoon dried parsley**  
**1/2 teaspoon black or white pepper**  
**2 large cloves garlic, peeled**  
**1/4 cup Parmesan cheese, grated**  
**1 1/2 cups milk (approximately)**

Place all of the ingredients, except for the milk, nuts and pasta, in a food processor and process until smooth.

Add half of the milk and all of the nuts. Process until mixed.

Place the mixture in a saucepan or a microwave-safe container.

Stir in the remaining milk.

Warm the mixture, do not cook.

Add more milk if necessary, a little at a time.

Serve with extra Parmesan cheese.

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Per Serving (excluding unknown items): 342 Calories; 35g Fat (90.1% calories from fat); 6g Protein; 2g Carbohydrate; trace Dietary Fiber; 66mg Cholesterol; 261mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 6 1/2 Fat.