

Fresh Mint, Basil and Pistachio Sauce

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Yield: 3/4 cup

*4 large garlic cloves,
unpeeled
1/4 cup roasted , salted
pistachios
1/2 cup packed fresh basil
leaves
1/2 cup packed fresh mint
leaves
1 teaspoon lemon juice
1/2 cup extra virgin olive oil*

Heat a small skillet over medium heat. add the unpeeled garlic cloves. Cook for 7 to 10 minutes or until the skins are browned and the cloves are softened, shaking the skillet occasionally. Remove from the skillet. let cool.

Remove the garlic skins and transfer to a food processor along with the pistachios, basil and 1/4 cup of mint. Pulse until very coarsely chopped, about five pulses. Add the lemon juice and a pinch of coarse salt. With the machine running, add 1/3 cup of the olive oil. Process until combined. Transfer the mixture to a bowl.

Coarsely chop the remaining 1/4 cup of mint leaves and stir into the pistachio mixture. Stir in the remaining olive oil. Season with salt and freshly ground black pepper.

Serve the sauce immediately, or press a sheet of plastic wrap directly onto the surface of the sauce and refrigerate one to two hours.

Stir the sauce to reemulsify before serving.

Per Serving (excluding unknown items): 974 Calories; 108g Fat (97.9% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1 Vegetable; 0 Fruit; 21 1/2 Fat