



# Radish Leaf Pesto

*Adapted from Chocolate & Zucchini by Clotilde Dusoulier*

We're excited that you have chosen to shop at the Winsted Farmers Market this week! To help you make the most of everything our farmers have to offer we've collected some recipes featuring seasonal food.

Stop by our booth and let us know what you think! Visit our Facebook page to share recipes of your own, or email [recipes@winstedfarmersmarket.org](mailto:recipes@winstedfarmersmarket.org) to have them included in these flyers.

## Ingredients:

- 2 large handfuls of good-looking radish leaves, stems removed
- 1 ounce hard cheese, such as pecorino or parmesan, grated
- 1 ounce nuts, such as pistachios, almonds, or pinenuts
- 1 clove garlic, germ removed, cut in four
- Short ribbon of thinly cut lemon zest (optional)
- 2 tbsp olive oil, plus more to get the consistency you like
- Salt, pepper, ground chili pepper

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Put all the ingredients in a food processor, blender, or mini-chopper and process in short pulses until smooth. Scrape down the sides of the bowl as needed (once or twice). This produces a thick pesto; add more oil and pulse again to get the consistency you prefer. (This can also be done with a mortar and pestle; it's great for your triceps!)

Taste, adjust the seasoning, and pack into an airtight container (such as a recycled glass jar). Use within a few days (it will keep longer if you pour a thin layer of oil on the surface) or freeze.