

# Peas

**Garlic** is now close to harvest time, so I thought of this timely seasonal recipe for pesto made from sweet peas. Garlic is the real star of this recipe, and it makes a good dip to spread over crackers (or garlic toast if you really want to keep away the vampires).

2 cup fresh peas, cooked and drained  
2 cloves fresh garlic, minced  
1/4 cup olive oil  
1/4 cup Parmesan cheese  
1/4 cup chopped fresh basil  
1/4 cup water

Combine all the ingredients in a blender until smooth.

For a more robust garlic taste, use roasted garlic instead of fresh garlic. To roast a clove of garlic, cut the top off a whole garlic pod and coat the whole thing (unpeeled) with olive oil and bake at 250 degrees F for 20-30 minutes or until brown. The individual cloves can be separated and squeezed from their peel. They can even be used by themselves for a bread spread.

For the strongest garlic taste in the pesto recipe, try 2 teaspoons of garlic powder.

(Submitted by Sherri Wagner)