Spinach Basil Pesto

This can be made with cilantro or any other herbs in place of the basil. The basil is optional. It can be put on pasta, fish, or chicken. The pesto can be made using a food processor, blender, Robot Coupe, or chopped by hand. Make with or without nuts, and with or without cheese.

Makes approximately 1 ½ gallons

Ingredients

50 ounces of spinach or about 18 cups packed, cleaned
15 cups basil, cleaned and packed
6 cups of garlic cloves
9 cups oil
2 cups lemon juice
5 cups grated parmesan cheese
5 tablespoons salt

Directions

1. In a food processor put spinach, basil, and garlic, oil, and lemon juice and puree. Add parmesan and salt and mix well.
2. Refrigerate until ready to use.