

The Kitchen at Powhatan
Chef Julia Fitchett
And Family,
Chef Shannon Fitchett and Cliff Fitchett

“Trio of Pesto” With Ciabatta Bread

Sun Dried Tomato Pesto

1 lb Sun Dried Tomatoes
.5 cup Pine Nuts
.5 cup Parmesan Cheese
.5 bunch Parsley
1 bunch Cilantro
¼ cup Poached Garlic Cloves
Kosher Salt and Pepper to taste
.5 cup Olive Oil

Combine the ingredients processor, and pulse until coarsely chopped. Add the 1/2 cup of the oil and process until fully incorporated and smooth. Season with salt and pepper. If freezing, transfer to an air-tight container and drizzle remaining oil over the top. Freeze for up to 3 months. Thaw and stir in cheese.

COOKS NOTE: If using immediately, add all the oil and pulse until smooth. Serve with crostini, crackers or just sliced baguettes. Use the same recipe for the basil pesto and green olive pesto.