

## SARAH CAMPBELL'S CHICKWEED PESTO

2 to 4 Cups fresh, clean Chickweed (*Stellaria media*)

$\frac{1}{2}$  to 1 Cup walnuts

$\frac{1}{4}$  -  $\frac{1}{2}$  Cup grated parmesan cheese

2 to 4 cloves garlic, depending on your taste

$\frac{1}{3}$  Cup extra virgin olive oil

1 teaspoon powdered kelp

$\frac{1}{4}$  teaspoon ground black pepper

Place all ingredients in the bowl of your food processor or blender & whiz until smooth. This is a very forgiving recipe, and the measurements can be adjusted to your taste, or according to how much Chickweed you have! In fact, garlic, walnuts and cheese are all optional.

This makes a beautiful, bright green pesto. Especially nice on brown rice crackers, but can be used in any dish where pesto is called for. Can be frozen. This pesto will retain its beautiful color even if you put a bowl out at a party!

Thanks to Sue Hess, of The Farm at Coventry for the fabulous idea!