

Pesto Toasts

Marilyn Sprague @ 2014 Potluck

1 ½ cups (lightly packed) fresh basil leaves
2 garlic cloves
½ cup olive oil
1 cup freshly grated Parmesan cheese
5 tablespoons mayonnaise
24 fresh basil leaves (optional – garnish)
1 French or sourdough bread baguette

Combine 1 ½ cups basil and garlic in processor; chop finely. With machine running, gradually pour in oil through feed tube; process until smooth. Mix in Parmesan. Transfer pesto to small bowl. Whisk in mayonnaise; season with salt and pepper – I have never added either! (Can be made 1 day ahead.) Press plastic wrap directly onto surface of pesto to cover; chill.

Preheat broiler. Cut baguette crosswise into twenty-four 1/3 inch thick slices (reserve remaining baguette for another use – you may be able to make more with pesto). Place slices on large baking sheet. Broil until golden; turn over. (You have now slightly toasted the bottom side – watch closely – no more than 1-2 minutes). Spread pesto on untoasted side, leaving ¼ inch border. Broil until pesto bubbles, watching closely to prevent burning (about 1-2 minutes).

Arrange on platter. Garnish each with 1 fresh basil leaf if desired (I never do this!)