



## RECIPES FROM: chimacum corner farmstand

*Here's an unusual, yet tasty dish made from the spring leaves of those stinging nettles in your back yard. Once cooked they loose their sting and taste something similar to spinach.*

### **JOHN'S WILD NETTLE PESTO**

#### **Ingredients:**

3 c nettle leaves  
3 cloves chopped garlic  
1/4 – 1/3 c grapeseed oil  
1/4 c toasted pumpkin seed and/or sunflower seed (poor man's pine nut)  
salt and pepper to taste

#### **Directions:**

Wear gloves when cleaning the nettle leaves and putting them in a steamer or in a pot of boiling water. Cook until well wilted.

Drain excess water well by squeezing leaves.

Either in a food processor or in a mortar and pestle, grind the nettle leaves, chopped garlic, and seeds.

Add the oil gradually until well incorporated and the pesto reaches its desired consistency. Season with salt and pepper.

*John recommends serving this atop baked potatoes from Dharma Ridge Farm.*

