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Greek Style Purslane Pesto

Popular in Greece, purslane, which many consider a weed to be discarded rather than an edible to be savored, is being cultivated by a few local farmers and is available at some of our Indiana farmers' markets or CSAs. The leaves of the plant are perfect for making pesto. The pesto pops with a slightly lemony flavor. Toss the pesto with pasta, spread it on warm pita bread, or use it as a sandwich spread for a tomato or poultry sandwich.

1 cup purslane leaves, tightly packed
3 large cloves garlic
4 tablespoons toasted pine nuts, prefer Trader Joe's dry roasted pine nuts
1 tablespoon fresh lemon juice
Zest of one lemon, finely grated on a microplane
1/3 cup best quality olive oil
1/3 cup PLUS 2 tablespoons crumbled feta cheese
1/4 teaspoon Penzey's Greek Seasoning
Salt

Put the purslane, garlic, pine nuts, lemon juice, and lemon zest in a food processor and blend until the mixture is very finely chopped.

With the motor running, add the olive oil to the purslane mixture in a thin stream and process until it is smooth.

Add the 1/3 cup feta and the Greek Seasoning. Process until smooth.

Place the purslane pesto in a small bowl and add the two remaining tablespoons of feta and stir to blend.

Check for seasoning and salt to taste.

Makes about 1 cup of pesto.

Store in fridge for 3 days or freeze in half cup containers for up to 6 months.

Victoria Wesseler

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