

RV GODDESS: Roasted Garlic & Anchovy Pesto

6 large cloves garlic, unpeeled
3 anchovy fillets
1 Tablespoon fresh lemon juice
½ teaspoon freshly cracked black pepper
2 stems fresh basil leaves, about ¼ cup
¼ cup good quality extra-virgin olive oil

Heat oven to 425°. Wrap six cloves of garlic in a small packet of foil, place on a baking sheet and roast for 45 minutes. Leave to cool for a few minutes.

Using the bowl a small food processor or blender, slice the garlic open and squeeze the soft garlic into the food processor. Add all other ingredients and pulse/blend until combined. Makes about 1/3 cup sauce.

Serve drizzled over tomatoes or other vegetables.