

## STUDIO 5 Sauces

**Pesto:** Combine in food processor 1 1/2 cups of fresh basil, 2 cloves garlic, 1/4 cup pine nuts, 3/4 cup fresh Parmesan cheese and about 3/4 cup olive oil. Add more olive oil as needed to thin.

**Canned Soup Sauces:** You can thin canned cream soups such as Cream of Celery, Chicken, or Mushroom with milk, sour cream, or mayonnaise. Season them with salt and pepper, Worcestershire sauce, Tabasco, and other seasonings.