**Arugula Pesto with Dried Tomatoes and Polenta**

**by Yael Bernier, Bernier Farms**

This recipe is loved by all of our family. It's especially good right now (Spring) because fresh pulled spring garlic is mellow and not as intense as it will be a month later as it cures. The cloves have a fleshy covering that does not need to be peeled off. That same covering will become a paper-like skin after the garlic is cured.

***Ingredients:***

10 cloves fresh spring garlic
1/2 cup dried tomatoes
1 cup walnuts
Juice from 1/2 lemon
1-1/2 lb arugula
Olive oil (enough to blend all the ingredients until smooth and slightly runny)
Parmesan cheese
Salt to taste
Polenta

***Instructions:***

Bring a pot of water to a boil. Wash the arugula and blanch in the boiling water for about 1 minute. Strain the arugula in a colander and let cool enough to squeeze out some of the liquid. I never squeeze it dry; I just eliminate some of the liquid.

Add the blanched arugula to a blender along with the garlic, walnuts, lemon juice, and 1-2 teaspoons of salt. Process the mixture while adding the olive oil until smooth and slightly runny.

Follow a basic polenta recipe. I use coarse-ground polenta and I like it slightly runny. I generally chop a bit of rosemary into the polenta as it cooks and I use olive oil instead of butter.

When the polenta is finished cooking, pour it into a large shallow bowl and top it with the arugula pesto. Sprinkle dried tomato pieces and parmesan cheese on top.