**Sorrel and Meyer Lemon Pesto**

*Created by Sheana Davis and Ben Sessions, The Epicurean Connection*

A piece of food with a green substance

Description automatically generatedYields 1-1/2 cups

**Ingredients**  
1 cup Sorrel leaves, stems removed  
1 tablespoon Sonoma-grown garlic, minced  
1/4 cup Sonoma Meyer Lemon juice  
1 teaspoon Sonoma Meyer Lemon zest  
1/2 cup olive oil  
1/2 teaspoon salt  
1/2 teaspoon fresh ground black pepper

**Procedure**  
Place ingredients in food processor and blend until smooth. Taste and adjust flavors. Serve over Delice de la Vallee or fresh cheese of your choice.