**Sorrel and Meyer Lemon Pesto**

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

Yields 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.