

Pine Nut Gunk

I've never found a name for this luscious paste, so we just call it "Pine Nut Gunk".

It also acts as a thickening agent in any recipe.

1/4 cup	pine nuts
1 scant tsp	garlic, minced
1/2 tsp	saffron threads, packed

Procedure

- Put all in a food processor and blend until a paste. Scrape down sides as necessary.
- Refrigerate in a covered container for up to 2 months. Can be frozen.

Yield: approximately 1/4 cup