



PESTO NUT BURGERS

Yield: 8 servings

Equipment

Food processor

Dehydrator

INGREDIENTS

1-1/2 cups	walnuts, soaked
1 cup	sweet basil
1/2 cup	pine nuts, soaked
3	large cloves garlic
2/3 cup	sundried tomatoes, rehydrated - optional

Homogenize ingredients in a food processor fitted with the S-blade. Form small burger style patties using $\frac{1}{4}$ cup of the homogenized mixture for each patty. (A two-part metric measuring cup works well for making uniform burgers.) Dehydrate 4-6 hours at 105 degrees and test for desired texture.