

GARLIC SCAPE PESTO

- 3/4 cup coarsely chopped garlic scapes*
- Juice and zest of 1/2 lemon
- 1/2 teaspoon salt
- A few generous grinds of black pepper
- 1/2 cup extra virgin olive oil
- 1/4 cup grated parmigiano reggiano cheese

*or use half scapes and half herbs such as basil, dill and chervil

Combine the scapes, lemon juice and zest, salt, and pepper in the bowl of a food processor fitted with the blade attachment. Pulse about 20 times, until fairly well combined. Pour in the olive oil slowly through the feed tube while the motor is running. When the oil is incorporated, transfer the pesto to a bowl and stir in the grated cheese. If you plan to freeze the pesto, wait to add the cheese until after you've defrosted it.

A Seasonal Delicacy: Look for scapes in June

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More Ways to Enjoy Garlic Scapes!

Grilled Scapes: Another great, and very different, way to showcase scapes is to grill them, tossed with a little olive oil, salt, and pepper, over direct heat for about two minutes. Flip them once, halfway through, and finish with an extra sprinkle of flaky salt and maybe a bit of lemon juice and zest. They'll be charred in spots and just soft enough, and their flavor will have sweetened and mellowed dramatically. It is reminiscent of asparagus, and surprisingly different from raw scapes.

Scape Hummus: Scapes are a brilliant swap-in for garlic in your favorite homemade hummus adding great color.

Scape Compound Butter: Scapes make a tart version of garlic bread.

Scapes as a Vegetable: Scapes also work well as a vegetable, cut into lengths and added to stir-fries or blanched and added to salads, much as you might use green beans.

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