

Garlic Scape Pesto

Garlic scapes

Grated Parmesan cheese to taste

Olive oil (about 1/4 to 1/2 cup)

Pine nuts (if available) or almonds

Chop the garlic scapes into 3 inch lengths. Put them in the food processor and process until pureed. Add the cheese and pine nuts and process until smooth. Add the olive oil as needed while the food processor runs and continue until all the oil is combined into the garlic.

Pesto should be a pasty consistency, easy to spread but not runny. If necessary, you can store it in an air-tight container in the refrigerator or even freeze it. Around our house it doesn't last long enough to need to worry about storage. It's very good on crackers or with veggies; it makes an excellent spread for sandwiches, and is good on top of baked or roasted potatoes.