

## **Garlic Scape Hummus**

- 1 can of chickpeas, drained
- 6-8 garlic scapes
- 1 lemon
- ¼ cup sesame tahini (optional)
- ¼ tsp salt, or to taste

Cut scapes in one-inch pieces and food-process until finely chopped. Zest the lemon and reserve the zest. Add the chickpeas, the juice of the lemon, tahini, and salt. Process the mixture until smooth. Add small amounts of water to get the mixture to the consistency you want. Once refrigerated this mixture will thicken somewhat. Coarsely chop the lemon zest and add, pulsing the food processor to mix. Taste and add more lemon juice and/or salt to taste. A dusting of cayenne pepper is not out of line if you enjoy a little heat.