



GARLIC SCAPE PESTO

INGREDIENTS

- 10 garlic scapes, finely chopped
- 1/3 to 1/2 C finely grated Parmesan (to taste and texture)
- 1/3 C slivered almonds
- 1/2 C olive oil (possibly more to adjust texture)
- salt, to taste

INSTRUCTIONS

1. Place the scapes, Parmesan cheese, almonds, and 1/4 cup of the olive oil in the bowl of a food processor and chop to blend.

2. Add the remainder of the oil and, desired, more cheese.

3. Continue to thin the pesto with more oil until you reach the pesto texture you desire.

4. Season with salt to taste.

5. To prevent the pesto from oxidizing if not used immediately, press a piece of plastic against the surface before storing.

6. The pesto will store in the refrigerator for a couple of days or in the freezer for a couple of months.

Here's some extra tips on how to use your pesto!

Toss with Pasta Mix 2T-4T with cream cheese for a cracker spread. Mix 3T with cream cheese and mix with pasta for an Alfredo sauce. Whisk in Olive oil with 1t of mustard for the vinaigrette.

Mix 1t in Olive oil and dip fresh bread into it. Mix 1t in Olive Oil and spread on French bread to make garlic bread. Mix 1T into spaghetti sauce for more flavouring. Put pesto into large cooked pasta shells, pour spaghetti sauce over shells, add Mozzarella cheese, and bake.

Spread on pizza crust and add cheese Use as a sandwich spread on Chicken and grill or bake. Use as a layer in lasagna Wisk into eggs for Quiche.

