

SCAPES PESTO:

Garlic-scapes, those elegant swirls and seedpods that develop atop hard-neck garlic stalks in June.

- 6-7 garlic scapes, chopped
- approx. 1 c. olive oil
- 1 c. grated parmesan or asiago cheese* (The latter tastes best.)

We used a mini-chopper to combine the scapes and olive oil, which turned a brilliant, if watery-looking, green. We blended this by hand with the fresh-grated (hard) mozzarella and poured it over angel-hair pasta, which we then garnished with toasted pine nuts, olives, and fresh tomatoes.

Garlic scape pesto apparently freezes well.

AA note: 2nd time made and then added 1/2c-ish to approx 1.5c of heavy cream with diced sun-dried tomatoes which had been simmering in medium saucepan for 15 minutes. Added a little salt to taste after adding the pesto. Continued to simmer until thickened slightly.