

Garlic Scape Pesto

We picked up the original recipe for this flavorful pesto at La Grande Farmer's Market in 2011, and since then we've been tweaking it a bit to our liking.

This recipe makes about 16 ounces of pesto.

1 C chopped garlic scapes
1/2 C premium mixed nuts (no peanuts)
3/4 C olive oil
2/3 C Parmesan or Asiago cheese (half grated coursey, half grated finely)
1/2 tsp salt
black pepper to taste



In a blender:

1. Place olive oil in blender, and add half the scapes and half the nuts and chop until well combined.
2. Add the rest of the scapes and nuts, and salt and pepper to taste.
3. Chop until well blended.
4. Remove from blender and fold in the cheese.
5. Let set for a while or refrigerate overnight before serving so the flavors can blend.

In a food processor:

1. Place scapes, nuts, oil, and salt in the processor, and pulse a few time.
2. Scrape the sides, and run until everything is well chopped.
3. In a large bowl, fold cheese into the pesto mix, and pepper to taste.
4. Let set for a while or refrigerate overnight before serving so the flavors can blend.



Keep in the fridge for up to a week.

Note: Enjoy fresh scapes while available for a short couple of weeks each year. We froze a little to see what happened, and freezing made it bland and flavorless.