



Garlic Scape Pesto

Ingredients:

- 8 garlic scapes (about $\frac{1}{2}$ cup chopped)
- $\frac{1}{2}$ cup shredded Parmesan
- $\frac{1}{2}$ cup walnuts
- 1 cup basil leaves
- $\frac{1}{4}$ teaspoon salt
- 1 tablespoon fresh lemon juice
- $\frac{1}{2}$ cup olive oil (a ratio of of infused with regular oil)

Instructions:

1. Chop the garlic scapes. Remove and discard the bulb end of the garlic scapes. Then remove any tough stems from the other end of the garlic scapes and chop into small pieces.
2. Place everything except the olive oil in the bowl of a food processor and process until finely chopped. Then turn on the machine and drizzle in the olive oil. Add additional olive oil if desired for a runnier consistency.

