

GARLIC SCAPES

If this is your second season gardening with GP, you probably have scapes forming little curlicues at the top of the garlic you planted in the fall. To keep garlic bulbs from putting any energy into these tasty buds, snip them off and try them as pesto, grilled or in a dip!

GARLIC SCAPE PESTO

INGREDIENTS

10 garlic scapes, chopped
1/2 cup olive oil
1 cup parmesan cheese

METHOD

Combine in a blender and serve with pasta or as a sandwich spread. Pesto freezes well and makes a great mid-winter reminder of spring harvests.

GRILLED SCAPES

INGREDIENTS

Scapes
Olive oil
Salt and pepper

METHOD

Toss scapes in oil, salt and pepper. Grill 1 minute each side over direct heat. Avoid over-cooking; scapes will become rubbery.

GARLIC SCAPE DIP

INGREDIENTS

1/2 cup yogurt
1/2 cup mayonnaise
1/2 teaspoon Dijon or other mustard
1 garlic scape, finely chopped

METHOD

Mix all ingredients. Thin with milk if desired. Add 2 tablespoons apple cider vinegar to create a salad dressing.

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