

Garlic Scape Pesto

Ingredients

- 2 cups chopped garlic scapes
- ½ cup olive oil + more to taste
- ¼ cup lemon juice
- 2 tsp kosher salt
- 1 tsp ground white pepper

Roughly chop lower part of scapes into 1” or so manageable chunks that can fit into a food processor. Add all ingredients to food processor and pulse until the scapes begin to break down. As the ingredients incorporate, more olive oil and lemon juice may be added to achieve desired consistency. Adjust salt and pepper to taste. Can be used immediately, or leave in refrigerator overnight for best flavor.