

LAUGHING SWAN FARM

Uses for garlic scapes:

Cut into 2" pieces, cook in butter or olive oil over medium heat

Add to any stir-fry recipes

Cut into small pieces & add to salads

Use any Dilly Bean canning recipe to can them

Toss in olive oil & grill

Steam them, add salt & pepper to taste

Make garlic scape pesto

Cut into small pieces, add to sauces, guacamole, fresh salsa

Chop & mix with cream cheese for a spread

Chop & mix with butter for a spread

Add chopped scapes to soups, stews or casseroles

Use as a topping for pizza

Chop & add to eggs, mashed potatoes, or pasta

And whatever else you can think of!