

## LAUGHING SWAN FARM

### Garlic scape pesto recipe

1/2 cup garlic scapes, finely chopped

1 table spoon fresh lemon juice

1/2 cup olive oil

3 cups grated Parmesan cheese

Salt to taste

Fresh cracked pepper

Put garlic scapes & lemon juice in a food processor & pulse until scapes are roughly chopped. With the processor running, add the oil through the feed opening & pulse until the oil is mixed.

Remove lid, add half of the Parmesan cheese & pulse until mixed. Then pulse in the rest of the cheese & the pepper. You may have to add a bit more oil to get your right texture.

Use fresh, or put in ice cube trays to freeze (when frozen, remove & place in freezer bags)

You can use it on everything as seasoning: add to cream cheese as a dip, add to mayonnaise, pasta salad, on pasta, grilled meats, on garlic bread, you get the picture!

Enjoy!