

Garlic Scape Pesto

10 to 12 garlic scapes, with the bulb removed, cut into 1/2 inch pieces

1 cup (lightly packed) clean and dry basil leaves

1/2 cup pine nuts or walnuts

1/4 - 1/2 teaspoon Kosher salt

1/2 to 1 cup of good quality olive oil

1/2 to 1 cup of grated Parmesan Cheese

Add garlic scapes, basil and salt to the large bowl of a food processor. Start processing, adding oil slowly. Stop processing and scrape down the sides of the bowl with a rubber spatula. Once a smooth paste has been achieved, add parmesan and process until completely mixed in.

Stop processing and add all of the nuts. Pulse processor until nuts are roughly chopped and fully mixed in. This gives the pesto a great texture.