

GARLIC SCAPE & TOASTED ALMOND PESTO

INGREDIENTS

10 garlic scapes, finely chopped
1/3 to 1/2 cup finely grated Parmesan (to taste and texture)
1/3 cup slivered almonds, toasted
About 1/2 cup olive oil
Salt and pepper to taste

DIRECTIONS

Put the scapes, 1/3 cup of the cheese, almonds and half the olive oil in the bowl of a food processor. Pulse to chop and blend all the ingredients and then add the remainder of the oil and, if you want, more cheese. If you like the texture, stop; if you'd like it a little thinner, add some more oil. Season with salt and pepper.

If you're not going to use the pesto immediately, press a piece of plastic against the surface to keep it from oxidizing. The pesto can be stored in the refrigerator for a couple of days or packed airtight and frozen for a couple of months.