Garlic Scape Pesto

Ingredients

1 pound of garlic scapes (about 1 1/2 cups pureed)
2/3 cup pine nuts, toasted
2/3 cup grated parmesan cheese
8-10 basil leaves
salt and pepper, to taste
olive oil

Directions

Remove the little bulb on the top of the garlic scapes. Place them in a food processor and pulse until chopped. Add the pine nuts, cheese and basil. Blend as much as possible then start streaming in the olive oil. Add just as much oil as necessary to achieve the consistency you want. Season with salt and pepper. Serve on pasta, as a spread on sandwiches or on a bruchetta.