



**Garlic Scapes.** Scapes are the flower stalks found on members of the Allium family (onions, leeks, chives, and garlic). Garlic scapes, which only appear on the finest hardneck garlic varieties, curl upward as they grow, ultimately straighten, and then grow little seed-like bulbs. Clipping the garlic scapes puts the plant's energy into the bulb (develops a larger bulb) and not the seeds.

When garlic scapes are still in full curl, they are tender and delicious. They provide a subtle garlic flavor but without the garlic "bite." They add crunchiness to salads and soups, they cook well in stir fries, and can be processed in vinegars, as pickles, or into a green

"pesto" sauce (below). The season for scapes is very short, as they must be removed within two weeks of budding. Get them while you can!



### Garlic Scape Pesto

- 1 cup grated Parmesan cheese
- 3 Tbsp. fresh lime or lemon juice
- 1/4 lb. scapes
- 1/2-cup olive oil
- Salt to taste

Puree scapes and olive oil in a food processor until smooth. Stir in Parmesan and lime or lemon juice and season to taste. Serve on bread, crackers or pasta.

### Roasted Garlic Scapes

After the garlic scapes are rinsed they are chopped into 3-4 inch pieces and placed into a large bowl. Add a judicious amount of olive oil, kosher salt, and sugar to the chopped scapes; toss and scatter them onto a baking sheet and roast in a preheated 425° oven for about 25 minutes, checking and tossing several times with tongs to ensure even roasting. Serve as a side dish.

