



LOON ORGANICS

loonorganics@hotmail.com

www.loonorganics.com

Laura Frerichs & Adam Cullip

23229 200th St Hutchinson, MN 55350

Phone: 320.587.0140

If you haven't tried garlic scapes before, be prepared to love them. Once we introduce them to CSA members for the first-time, they beg us for more. They are a Spring ephemeral though—only available for a couple weeks just as the garlic sends out its flower stalks. In general, you can't go wrong with them in the kitchen. Add them anywhere you would normally use garlic. Treat them more as their own vegetable, rather than garlic. You can grill them, pickle them, pesto them, or just chop and sauté with your chard or turnips. Garlic scape pesto is hands-down our favorite way to prepare garlic scapes. We toss the pesto with pasta, throw it on grilled cheese sandwiches, put it in salad dressings, and freeze any leftovers we have for fall or winter when we want to be reminded of a savory spring treat.

Garlic Scape Pesto

8 garlic scapes
½ cup nuts (almonds, walnuts or sunflower seeds work)
1 cup freshly grated Parmesan cheese
1 to 2 Tbsp. freshly squeezed lemon juice, to taste
½ tsp. salt
½ cup extra-virgin olive oil, plus more to taste

Remove the flowers from the scapes and chop the stems. You should have about 1 cup chopped scapes. Combine the scapes, nuts, Parmesan, 1 tablespoon lemon juice, salt, and olive oil in the bowl of a food processor. Pulse until the pesto reaches the consistency you like; you may need to add up to 3 tablespoons additional olive oil or more lemon juice, to taste. Store pesto in a glass jar in the refrigerator; it will keep for at least 10 days. Adapted from www.culinate.com

Variations: If the garlicky flavor of this pesto proves too powerful for you, add 1 cup chopped parsley, arugula, spinach or basil to mellow it.