



## Garlic Scape Pesto Dip

### Ingredients:

Garlic Scapes

Olive Oil

Salt

Your Favorite Herbs, Spices, & Flavorings

- Suggested Tender Herbs: basil, tarragon, thyme, dill, parsley
- Other Flavor Suggestions: hot pepper, lemon, balsamic vinaigrette

### Instructions:

1. Start boil for 1 gallon of water.
2. Remove tops from garlic scapes and cut into 2 inch sections.
3. Boil garlic scape sections until softened, remove from water, let cool. *Maybe use that garlic flavored water to boil some potatoes or something later.*
4. Put cooled scapes in a blender, then fill half to the top of the scapes with olive oil. Blend.
5. Once scapes are chopped, add herbs. Blend until smooth.
6. Taste and add other flavors and salt to taste.
7. Enjoy this dip with crunchy veggies, bread, or crackers!

### Alternative Use:

Add water 1 teaspoon at a time to thin the pesto dip into a sauce that can be used on pasta, roasted vegetables, grilled meat, or to dress a salad.