

**GARLIC SCAPE PESTO** by Susanne Williams



*Keeps 1 to 2 weeks refrigerated, freezes for longer storage.  
Use in sauces, dressings, marinades*

**My Combos:** Dill & Almonds, Sage & Walnuts  
Parsley & Hazelnuts, Oregano & Pistachios

I add the cheese as I cook as it does not store well when frozen.



**Basic Recipe for blending:**

- 1 cup olive oil more or less, depending on herb moisture
- 1 cup of light roasted nuts
- 1 tablespoon of lemon to keep the bright green color
- 1/2 teaspoon salt
- 2 cups ground up scapes + stir-fried stems



*Pack in 3/4 to 1/2 cup glass jars*

