



ASIAN GARLIC SCAPE PESTO

Ingredients

These amounts are approximate. You can adjust the proportions to suit your own taste.

- 1 pound garlic scapes
- 1 large handful cilantro, about 1 cup packed
- 1 small handful parsley, about 1/2 cup packed
- 3 tablespoons sesame seeds
- 2-3 tablespoons garlic chili sauce (I use Sambal Oelek)
- 1 cup olive oil, more or less depending on the consistency you are going for
- 2-3 tablespoons sesame oil
- Salt to taste



Directions:

Cut the garlic scapes into 3-4 inch pieces and place in the bowl of a food processor. Pulse until the scapes are coarsely chopped. Add the cilantro, parsley, and sesame seeds. Pulse several times to combine. Add the chili sauce, about 1/2 cup of the olive oil, sesame oil, and about 1/2 teaspoon salt. Pulse until the mixture has the consistency of a pesto. You may need to add more oil and salt in order to reach the consistency you like. There really is no right or wrong way to make this pesto. Be forewarned that the scapes can be quite hot raw, but the flavor will mellow when cooked. Serve over pasta, roast with potatoes, drizzle over pork chops...the possibilities are endless!

Variations:

Try roasting the garlic scapes before processing. To do this, cut the scapes into 3-4 inch pieces, toss with 2 tablespoons of olive oil and roast at 325° F for about 15-20 minutes or until the scapes become fragrant. Proceed as directed above.

