



## **GARLIC SCAPE PESTO**

Contributed by:       Mystic Farm  
                                  Dansville, NY

**Total time:**   30 minutes

**Serves:**

### **Ingredients:**

1/4 lb. chopped [MysticGarlic.com](http://MysticGarlic.com) garlic scapes (cut to 1" length)  
1/2 cup olive oil  
1 cup freshly grated Parmesan cheese  
1 tablespoon lime or lemon juice  
1/3 cup cashews or pine nuts  
1/4 cup fresh basil leaves  
Sea salt and pepper to taste

### **Instructions:**

#### **Directions**

Mix the scapes, olive oil, nuts, basil, juice, and half of the Parmesan cheese in a blender, Puree until desired texture or until smooth .Add the rest of the Parmesan cheese and pulse it in but do not over blend. Salt and pepper to taste. You can adjust the amount of juice to your liking.. Enjoy!

Store refrigerated or freeze. We use those zip lock snack bags found at your local super market. Just snip a corner off and squeeze. Spread on bread, sandwiches, pizza crust