



CREAMY PARMESAN GARLIC SCAPES

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Total time:

Serves:

Ingredients:

3 cups	garlic scapes cut 1" pieces
2 Tbsp	clarified butter
2 cups	Cremini mushrooms, sautéed
	Red pepper flakes to taste
1/3 cup	heavy cream
1/2 cup	Parmesan cheese, grated
	Salt & pepper to taste

Directions

- 1) Rinsed thoroughly & cut into bite-sized pieces - 3 cups±
- 2) Nuked on high 3 min., tossed with 2 Tbs. clarified butter.
- 3) sautéed on medium high until starting to brown.
- 4) added 2 cups± sautéed cremini 'shrooms.& big pinch red pepper flakes
- 5) reduced heat to low, added 1/3 cup± heavy cream + 1/2 cup± grated parm.
- 6) Simmered until sauce thickened, added S&P to taste.

Very mild garlic-y flavor. Texture much like asparagus.

Resident food critic pronounced them, "good."

