

Bezold Farms Garlic Scape Pesto

Makes about 1 cup

Ingredients

- 12 garlic scapes, cut into 1-inch pieces
- 1 tablespoon oregano, chopped
- ¼ cup walnuts, coarsely chopped
- ¼ cup finely grated Parmesan cheese
- ½ teaspoon salt, or to taste
- ¼ teaspoon freshly ground pepper
- ½ cup olive oil

Directions

1. Place prepared garlic scapes, oregano, and walnuts in bowl of food processor. Process until finely chopped, scraping down sides as necessary.
2. Add Parmesan cheese and pulse a few times to combine. Add salt and pepper.
3. Drizzle in olive oil while machine is running. Stop and scrape down sides as needed. Process until mixture is well combined and smooth.
4. Adjust seasoning.
5. Place in half pint jar with lid. Keeps in refrigerator about a week. Freeze for use later when garlic scapes are no longer available.