

EVERBLOSSOM FARM RECIPES

MAY #1

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GARLIC SCAPE PESTO

Woohoo, it's finally here! Welcome to a new season of Everblossom vegetables. Each week we'll toss in a recipe or two, and from time to time a little instruction to help you sort out the new things in your box.

First up this week is a recipe using **garlic scapes** – the long green slightly curly things that are actually the shoots of the garlic flower. They've got a rich garlic flavor and add a tender crunchiness to salads and soups, or cook well in stir-fries. John absolutely LOVES scapes minced up in hamburger. We hope you like this pretty green pesto that is great for making pizza or garlic bread.

Garlic Scape Pesto

3 garlic scapes
3 tablespoons olive oil
¼ cup grated parmesan cheese

Rinse scapes and chop into one-inch pieces

Using a food processor combine the scapes and olive oil; add more olive oil for a smoother texture

Pour mixture into bowl and blend in the cheese by hand

Kitchen Notes: You may want to double this recipe later in the season when we have more scapes!

Please email me at [HYPERLINK "mailto:jode@everblossomfarm.com"](mailto:jode@everblossomfarm.com) jode@everblossomfarm.com if you'd like a copy of last season's scape recipe, "Scape Goat Salad." And, I hope to hear from you throughout the season to share the recipes that you love.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

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