

Garlic Scapes Pesto

9-10 garlic scapes, knobby seed-pod removed (I added some with the pod)

1/2 cup slivered almonds

3/4 cup extra virgin olive oil

1/4 cup grated Romano cheese

Salt and Pepper to taste

Rinse scapes in cold water

Chop into 1/2 inch pieces

Pour scapes and slivered almonds into food processor

Blend 30 seconds, or until texture is smooth

Scrape sides of bowl.

With the processor running SLOWLY add olive oil and process until thoroughly mixed (about 15 seconds).

To chill place pesto in a glass bowl and cover tightly with plastic wrap