

## SCAPE PESTO

½ C. GARLIC SCAPES

½ LEMON

¼ C. FINELY GRATED PARMIGIANO CHEESE

¼ C. PINE NUTS

¼ C. FRESH BASIL

< ½ tsp. SALT

< ½ t, PEPPER

½ C. EXTRA VIRGIN OLIVE OIL



IN A PAN OVER LOW HEAT LIGHTLY TOAST PINE NUTS UNTIL  
LIGHT BROWN. REMOVE FROM HEAT AND COOL

COMBINE ALL INGREDIENTS EXCEPT OIL AND CHEESE IN FOOD  
PROCESSOR AND PULSE 20 TIMES.

SLOWLY POUR IN OLIVE OIL AND PROCESS UNTIL INCORPORATED.  
TRANSFER TO A BOWL AND STIR IN CHEESE.

FREEZES WELL. SERVE OVER PENNE PASTA. ADD TO MINISTRONE SOUP  
OR SERVE WITH GRILLED SHRIMP.