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# Scape Pesto

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out 2 cups

scapes

rated parmesan

ine nuts or walnuts (optional)

ra-virgin olive oil

1 half a lemon



1 chop the garlic scapes. Add them to a food processor with the par  
Pulse until the mixture resembles a fine crumb. Add the olive oil si  
he top of the processor. Blend until desired consistency – regular pe  
cy. Stir in the lemon juice and store in the fridge.

*1 by the Town of Caledon Community Green Fund.*

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# Scape Pesto

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about 2 cups

garlic scapes

1/2 cup grated parmesan

1/2 cup pine nuts or walnuts (optional)

1/4 cup extra-virgin olive oil

1/2 half a lemon



1. Chop the garlic scapes. Add them to a food processor with the parmesan and nuts. Pulse until the mixture resembles a fine crumb. Add the olive oil slowly through the top of the processor. Blend until desired consistency – regular pesto consistency. Stir in the lemon juice and store in the fridge.

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