



Garlic Scapes

What is it?

Garlic Scapes are the tops of the garlic that grow above the ground. In the spring, the scapes are cut off so that the energy can go to the final growing of the garlic bulb.

What does it taste like?

Garlic Scapes are amazing! Take a bite of them raw in salads, pastas, etc., and you will get the bite of a garlic. Cook them, sauté them, or roast them and they mellow their flavor, but add an amazing garlic infusion to whatever you are cooking.

What to do with it?

Finely sliced scapes can be used just the same as garlic cloves, such as sautéed with vegetables, puréed into pesto and hummus, or roasted with meats and vegetables. They also can be lightly battered and fried, which tempers their pungency, giving them almost a green bean quality, both in taste and texture.

How to store?

Garlic scapes keep well in a plastic bag in the fridge for two to three weeks. They will keep for a few days (and will look beautiful) in a glass with a little cool water in it, on the counter in a cool room.