

Scape Pesto

Far and away my favorite use for garlic scapes is pesto, either straight-up or mixed with herbs like basil and dill. Pesto showcases raw scapes in all their glory. Scape pesto can be very pungent, but it mellows substantially after a few months in the freezer. I like it best in the middle of winter, but I think that's one part mellowing and two parts deprivation. My favorite scape pesto recipe is below.

Ingredients:

1/4 cup pine nuts

3/4 cup coarsely chopped garlic scapes*

Juice and zest of 1/2 lemon

1/2 teaspoon salt

A few generous grinds of black pepper

1/2 cup extra virgin olive oil

1/4 cup grated Parmigiano Reggiano cheese

*Or use half scapes and half herbs such as basil, dill and chervil

Directions:

In a small, dry pan set over very low heat, lightly toast the pine nuts, stirring or tossing occasionally until just beginning to brown, about 2-3 minutes. Remove from the heat and let cool for a few minutes.

Combine the scapes, pine nuts, lemon juice and zest, salt, and pepper in the bowl of a food processor fitted with the blade attachment. Pulse about 20 times, until fairly well combined. Pour in the olive oil slowly through the feed tube while the motor is running. When the oil is incorporated, transfer the

pesto to a bowl and stir in the grated cheese. If you plan to freeze the pesto, wait to add the cheese until after you've defrosted it.

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Kohlrabi Au Gratin

Submitted by former apprentice Cheryl Kastanowski, adapted from cooks.com

Ingredients:

4 small (or 2-3 medium) kohlrabi, leaves removed, thinly sliced and boiled in salted water until tender (about 15-20 minutes)

2 Tbsp. finely chopped onion

1 cup freshly shredded Parmesan cheese*

1/2 cup heavy (whipping) cream

Salt and pepper to taste

1/2 cup bread crumbs tossed with 1 Tbsp. melted butter

Directions:

Preheat oven to 350 degrees. Layer half of the kohlrabi slices in the bottom of a shallow greased baking dish. Layer with 1/2 of cheese, onion, cream and salt and pepper. Repeat layers and top with buttered bread crumbs. Cover and bake for 30 minutes. Remove cover and continue to bake for 15 minutes.

* Any strongly-flavored cheese can be used in this casserole. Swiss and Gorgonzola are also recommended. If using Swiss, sprinkle a little nutmeg over the breadcrumbs before baking. Makes about 4 servings.

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Sauteéd Braising Greens with Garlic

Adapted from *The Vegetable Dishes I Can't Live Without* by Mollie Katzen

Ingredients:

3 Tbs extra virgin olive oil
2 medium-sized bulbs garlic, roasted
8 to 10 cups (packed) braising greens (1#)
1/2 to 1 tsp minced or crushed garlic
salt, to taste

Directions:

1. Roast garlic by wrapping peeled garlic cloves in foil, spooning 1 tsp oil into foil packet, and roasting for 20-30 min at 325°.
2. Stem greens if necessary, and leave whole (if small) or coarsely chop (if medium).
3. Place a large, deep skillet over medium heat. Add half remaining olive oil, half the greens and stir-fry for about 5 minutes. Stir in half the fresh garlic, spring lightly with salt if desired and set-aside.
4. Repeat step 3 with remaining oil, greens, and fresh garlic. When greens are wilted and fresh garlice mixed in, reduce heat and add the first batch of greens to pan. Add roasted garlic, toss to combine, adding extra oil and salt if desired. Serve!