



Grilled Garlic Scapes

6 servings

INGREDIENTS

- 1 Pound garlic scapes
- 1 Tbsp. olive oil
- Salt and pepper, to taste
- Lemon (optional)

DIRECTIONS

1. Wash and dry the garlic scapes.
2. Trim the ends. Leave scape whole.
3. Drizzle with olive oil and lightly toss.
4. For cooking, evenly space out on the surface of a hot (not flaming) grill.
5. Grill about 4 minutes per side until the garlic scapes are tender with a delicate char.
6. Remove from grill, season with salt and pepper.
7. To brighten the flavor squeeze a lemon wedge over grilled garlic scapes.



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