

# Garlic Scape Butter

prep 10min ★ multiple servings

## INGREDIENTS

4 garlic scapes trimmed  
4 oz unsalted butter at room temperature cut into 2" pieces  
1 carrot greens  
salt and to taste

## INSTRUCTIONS

Trim the woody ends and pointy tip from the scapes. Cut remaining stems into ½" pieces and transfer them to a food processor. Pulse scapes and carrot greens until minced, scraping down the sides of the bowl as needed. Add butter piece by piece and keep pulsing, scraping down sides, until butter is smooth and speckled with green.

Season to taste with salt, freshly ground pepper. Refrigerate until cold.

## USES

- spread on an open-face baguette to make garlic bread
- add a dollop atop a flame grilled steak or burger
- saute with summer squash
- bake with fish, white wine and breadcrumbs

