



## Grilled Garlic Scapes

Garlic scapes, the curly flower stalk of the garlic plant, give any dish a light garlic flavor. Grilled, their flavor mellows even more and they make a great side dish for a late-spring meal.

### Ingredients

Handful of garlic scapes\*

1-2 tbsp of olive oil\*\*

Salt and pepper

*\*Available from such vendors as Broadfork Farm, Byrd Farm, Crumpton Farm, FJ Medina and Sons, and G. Flores Produce \*\*Available from the Café @ St. Stephen's*

### Directions

1. Heat the grill. The garlic scapes can also be sautéed over medium heat on the stove.
2. Drizzle the garlic scapes with olive oil and a little salt and pepper.
3. Place scapes directly on the grill and cook for just a few minutes, until lightly browned and softer. (When finished, the garlic scapes will have the consistency of lightly-cooked green beans.) Enjoy!