



GRILLED GARLIC SCAPES

INGREDIENTS

- 1 pound garlic scapes
- 1 tablespoon olive oil
- sea salt, to taste
- black pepper, to taste

INSTRUCTIONS

1. Heat the grill to a medium flame.
2. Wash and dry the garlic scapes. Trim the ends and leave whole.
3. Massage the scapes with oil and sprinkle them with salt and pepper.
4. Toss them on the grill and brown both sides. They're done with they are soft on the inside and golden brown and bright green on the outside.
5. Serve the garlic scapes hot off the grill with more olive oil and salt.

