**GARLIC SCAPE PESTO**

*Recipe by Leslie Lennox, Author of Pesto: The Modern Mother Sauce*

**Ingredients:**

* 1 cup chopped Garlic Scapes & sliced Scallions
* 1/2 cup grated Parmigiano Reggiano
* 1/3 cup toasted Almonds
* 1/4 teaspoon Kosher Salt
* 1/4 teaspoon Freshly Ground Black Pepper
* 1/2 cup Extra Virgin Olive Oil

*Ingredients available seasonally at your neighborhood Greenmarket*

**Instructions:**

- Blanch the Garlic Scapes for 1 minute or less, drain.
- Combine all the ingredients except the olive oil in a food processor. Pulse for several seconds, until the mixture turns into a paste. Slowly add the olive oil through the feed tube while pulsing, then pulse for about 10 seconds. Scrape down the sides and pulse once or twice more. If you prefer a smoother, looser consistency, add a little more olive oil and continue pulsing.
- When the pesto is to your liking, use immediately or transfer it to a jar, top with a thin layer of olive oil, cover, and refrigerate until ready to use.
Squash Blossom Pizza with Garlic Scape Pesto

Recipe by Leslie Lennox, Author of Pesto: The Modern Mother Sauce

Ingredients:

* 1 (1-pound) Pizza Dough, at room temperature
* Olive oil, for drizzling
* 1/2 cup Garlic Scape Pesto
* 1 medium size summer squash or zucchini, cut into about 10 slices
* 5 squash blossoms, remove stems and inner stamen or pistils
* 2 scallions, thinly sliced
* Salt and pepper, to taste
* Crumbled goat cheese, to garnish

* Ingredients available seasonally at your neighborhood Greenmarket

Instructions:

- Place a pizza stone in the upper third of a cold oven and preheat to 450 degrees F. If you do not have a pizza stone, preheat the oven to 450 degrees F and lightly grease a large rimmed baking sheet.
- Turn out the dough onto a floured surface. Use your fingers to stretch the dough or use a rolling pin to form it into a thin 12-inch circle or any shape you like. Transfer the dough to the pizza stone in the oven or the prepared baking sheet. Bake for 5 minutes, or until the crust is beginning to turn light golden brown. If you are using a pizza stone, carefully remove the par-cooked crust from the oven and flip it over onto a clean, flat surface. If you are using a baking sheet, flip the crust back onto the baking sheet. Drizzle the crust with olive oil and set it aside while you prepare the toppings.
- Spread the pesto on the pizza crust, leaving a 1/4-inch edge all the way around. Place the squash slices and squash blossoms on top. Scatter the scallions and goat cheese. Season with salt and pepper.
- Carefully return the prepared pizza to the pizza stone in the oven, or return the baking sheet to the oven. Bake the pizza for 8 to 10 minutes, until the top is crispy. Remove the pizza from the oven and let it rest for a few minutes, then slice and serve.