

Adapted from: <http://www.emmafrisch.com/2014/06/garlic-scape-lemon-butter.html> where you will find more recipes from Emma Frisch using garlic scapes!

GARLIC SCAPE LEMON BUTTER

INGREDIENTS

- 1 c coarsely chopped (approx. 6 wands) of garlic scapes
- 2 ½ sticks unsalted butter
- 2 ½ T lemon zest
- 2 T fresh squeezed lemon juice
- ½ t sea salt

DIRECTIONS

1. Mince the garlic scapes in a food processor.
2. Add the butter, lemon zest, lemon juice, and sea salt. Blend until mixed. *Oh, the color!* The butter will be a lovely green.
3. Transfer the mixture onto a piece of parchment paper and roll up like a log.
4. The wrapped log can be kept in the fridge for a few weeks, but I like to . . .
5. Put the wrapped log in the freezer. When hardened, slice up into ¼ inch circles and place the circles in a plastic bag. Whenever you want one or two to cook with, just reach in the freezer and -- voila! Great with fish, steak, bread, pasta, stir fry, etc.

