

## **Garlic Stem BokkEum**

CSA member Soie

3 c. garlic scapes  
2 T. vegetable oil  
chili flakes or chili paste (optional)  
3 T. soy sauce  
3 T. corn syrup or sugar  
3 T. water  
sesame seeds to garnish

Cut garlic scapes into 2-inch pieces. Pour 2 T. oil in pan and fry about 5 minutes. Add soy sauce, corn syrup or sugar, and water. Cover with lid and cook for until tender. Sprinkle with sesame seeds.

## **Garlic Scape Pesto**

CSA member Moira

1 c. grated Parmesan cheese  
3 T. fresh lime or lemon juice  
¼ lb. garlic scapes  
½ c. olive oil  
salt to taste

Puree scapes and olive oil in a food processor until smooth. Stir in Parmesan and lime or lemon and season to taste. Serve on bread, crackers, or pasta.