



WHITE BEAN & GARLIC SCAPES DIP

This velvety, fluffy dip, which uses the green curly garlic scapes you find at the farmer's market in spring, is the color of sugar snap peas. But the flavor is assertive and thrillingly garlicky.

Yield: 1.5 cups | Time: 15 minutes

INGREDIENTS

- **½ cup sliced garlic scapes (3 to 4)**
- **1 tablespoon freshly squeezed lemon juice, more to taste**
- **½ teaspoon coarse sea salt, more to taste**
- **Ground black pepper to taste**
- **1 can (15 ounces) cannellini beans, rinsed and drained**
- **¼ cup extra virgin olive oil, more for drizzling**

PREPARATION

1. In a food processor, process garlic scapes with lemon juice, salt and pepper until finely chopped. Add cannellini beans and process to a rough purée.
2. With motor running, slowly drizzle olive oil through feed tube and process until fairly smooth. Pulse in 2 or 3 tablespoons water, or more, until mixture is the consistency of a dip. Add more salt, pepper and/or lemon juice, if desired.
3. Spread out dip on a plate, drizzle with olive oil, and sprinkle with more salt.

GARLIC SCAPES

A Garlic scape is the "escaping" flowering stem from top of a hardneck garlic plant. They start growing towards the end of May and are only around for 2 weeks or so before the flower opens and they get too fibrous to enjoy.

They have a mild garlicky flavor and can eaten raw or cooked.

To Store: Put them in a plastic bag (not completely closed) in the refrigerator and they'll last 2 to 3 weeks. You can also cut them up and freeze them too.

To Prepare: Cut off the bud at the top and trim the bottom off like you would asparagus. You're feeling for the tender part of the stem. If you have a hard time cutting through the bottom, keep moving your knife up until it slices easily. You can use the scape like you would garlic in any dish.

Garlic scapes are so versatile and fun to have a round.