



# AITKIN FARMERS' MARKET

## Seasonal Recipes

### Lemon Garlic Scape Butter



FEATURING FROM MARKET

WITH GARLIC SCAPES



SERVINGS



PREP TIME  
5 mins



TOTAL TIME  
5 mins

#### INGREDIENTS

1 stick of butter  
1-2 garlic scapes  
Zest from a lemon

#### DIRECTIONS

1. Chop the garlic scapes into small pieces, about a quarter of an inch each. Add the pieces to the bowl of a food processor and chop until fine.
2. Add the butter and the lemon zest to the garlic scapes in the food processor.
3. Puree in the food processor until all the ingredients are evenly combined.

#### NOTES

**Storage (immediate use)** - place the compound butter in a jar or plastic container. Store in the refrigerator for up to a couple weeks.

**Storage (longer use)** - place the compound butter on a piece of wax paper, roll it into a log and twist the ends. For additional protection, place the roll of butter into a plastic zipper bag. Store in the freezer for 2-3 months.

