

## [Garlic Scape Dressing](#)

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Prep: 10 minutes

Servings: 8

### **Ingredients**

2 garlic scapes (coarsely chopped)

2 green onions (coarsely chopped)

1 teaspoon honey

2 teaspoons Dijon mustard (or similar brown mustard)

¼ cup red wine vinegar

Dash of salt

1/8 teaspoon black pepper

½ cup extra virgin olive oil

### **Directions**

1. Gather the ingredients.
2. In a blender, combine the garlic scapes, onions, honey, mustard, red wine vinegar, lemon juice, salt, and pepper. Blend until smooth.
3. With the blender on low, slowly add the olive oil until well blended.
4. Enjoy.

Store in an airtight container for up to one week. Shake well before using. To make a creamy version, add plain yogurt, buttermilk, sour cream or feta cheese.

Green Goddess Garlic Scape Dressing: Add 3/4 cup plain Greek yogurt or sour cream, 1 1/2 teaspoons anchovy paste, and either 1 cup mayonnaise or 1/2 of ripe avocado.

Garlic Scape Dressing With Herbs: Add a handful of fresh herbs, such as parsley or tarragon.