

# Zesty Dill Garlic Scape Relish

## Ingredients

- 4 oz. garlic scapes
- 4 oz. hakurei turnip (or similar)
- ½ large jalapeño
- 1 tsp. minced ginger
- 1 ¼ cup apple cider vinegar
- ¼ cup water
- 2 tbsp. granulated sugar
- 1 tsp. salt
- 1 tsp. dried dill
- 1 tsp. dried parsley
- 1 tsp. ground mustard
- ½ tsp. xanthan gum (optional)

## Steps

1. Roughly chop the garlic scapes, turnips, jalapeño, and ginger and put them in a food processor. Process until the ingredients are thinly minced, but not pureed.
2. Add the vinegar, water, sugar, salt, dill, parsley, and mustard to a saucepan. Bring to a simmer, stirring to dissolve the salt and sugar. Add the minced vegetables, and simmer for about 5 minutes. Remove from the heat. If using xanthan gum, add and whisk to thicken.
3. Allow to cool and transfer to a jar. Place in the fridge and enjoy as desired.

