Ingredients

* 4 bunches of scallions
* 12 lemons, zested and juiced
* 20 cloves of garlic, unpeeled
* 8 tablespoons of olive oil
* 1 bunch of parsley, chopped
* salt and pepper to taste

Procedure

1. Cut off the roots of the onions, and trim about an inch off their greens. Cut the lemons into thin slices, reserving the ends for another use. Toss the onions, lemon slices, and garlic with the oil, salt, and pepper.
2. Grill until charred on all sides, being careful not to burn the garlic beyond a dark brown. Let cool in a bowl.
3. Peel the garlic and mince. Finely chop the lemons and slice the green onions. Mix everything together with the parsley. Taste, season with salt and pepper.