

Taste Education: Ramps

Ramps are not leeks, nor are they scallions, nor are they shallots. Ramps (which are sometimes called wild leeks or spring onions, adding to the confusion) look like scallions, but they're smaller and slightly more delicate, and have one or two flat, broad leaves. They taste stronger than a leek, which generally has a mild onion flavor, and are more pungently garlicky than a scallion.

Ramp Greens Pesto

4 oz. ramp greens
2 oz. Parmigiano Reggiano, cut in 4 chunks (I used a similar cheese I had on hand)
¼ cup pine nuts (I used walnuts)
1/3 cup olive oil
2 tablespoons white balsamic vinegar
Salt and pepper
Squeeze of lemon juice

Combine all ingredients in a food processor and pulse until smooth or until it's the consistency you like. Taste and adjust seasoning. Store in fridge.

Adapted from alexandracooks.com

Pickled Ramps

Ramps	1 cup white wine vinegar
2 dried chiles (I used red pepper flake)	½ cup sugar
2 bay leaves	1 tablespoon
2 teaspoons fennel seeds	1 cup water
1 teaspoon black peppercorn	

Trim greens from ramps. Add ramp bulbs, chiles, bay leaves, fennel and peppercorn to jar.

Bring vinegar, sugar, salt and water to boil in medium saucepan, stirring to dissolve. Pour over ramps to cover. Cool and chill in fridge.

Adapted from bonappetit.com

Ramp Salt

Dry ramps in oven at the lowest temperature – 150-170° for as long as it takes to dry ramps, making them crispy and crumbly. Check progress every hour, removing the greens when they are finished, which will be before the bulbs. When bulbs are dried, remove from oven. Combine greens and bulbs and pulverize into a course “salt” to be used in cooking or sprinkled over bread and butter.

**Thank you for visiting the Worthington Farmers Market.
We hope you enjoyed your “Taste Education!”**

