

Pesto with Wild Ramps



Prep Time: 20-30 mins.

Ingredients:

- 1/4 lb. bunch of fresh wild ramps
- 1/2 cup pistachios
- 1/2 cup grated Parmesan
- 1/2 cup olive oil
- Fresh lemon juice to taste
- Salt & pepper to taste

Fresh ramp leaves add pungent, garlicky flavor and vivid green color. Pistachios and parmesan make it rich and buttery. Try it as a dip or pizza sauce, or add it as flavoring to soups, stews and curry.

Instructions:

- Cut the ramp leaves just where they split from the stem, chop roughly and add to a food processor. Save the bulbs for cooking, pickling or planting.
 - Add pistachios, parmesan, a squeeze of lemon juice, a healthy pinch of salt & pepper and pulse the food processor a couple times.
 - Turn the processor on and slowly pour in the olive oil, stopping as needed to scrape down the bowl sides. Continue to blend to a consistency you like.
 - Taste and season to your liking with additional salt, pepper & lemon juice.
 - Extra can be frozen in ice cube trays, then store the cubes in freezer bags for later use.
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