

Ramp Pesto

Ingredients

20 ramps cut into 2" pieces
½ cup toasted walnuts
½ cup Romano cheese, grated
Juice and zest from 1 lemon
1/3 cup Extra Virgin Olive Oil
Salt and pepper to taste

Preparation

Due to the strong garlic and onion flavor of ramps, some prefer to sauté them for 2-3 minutes in olive oil to soften the flavor. If you don't mind the sharp garlic taste skip this step.

In the bowl of a food processor with a chopping blade, add the walnuts, ramps and lemon zest. Process until uniformly chopped. With machine running; drizzle olive oil and lemon juice until combined. Add cheese and process until evenly distributed. Remove from bowl and salt and pepper to taste.

Excellent on pasta, sandwiches, salads, grilled fish or meat.