

Ramp Sauce with Smashed New Potatoes



This ramp sauce is very versatile. Serve it with steak, fish, potatoes, roasted vegetables, eggs, or on a sandwich.

Ingredients:

- 1 lb of Yukon gold or other waxy potatoes
- 1 bunch ramps (about 10 to 12)
- 1/4 cup olive oil
- 3 tablespoons red wine vinegar
- 1/2 teaspoon kosher salt
- 1/8 teaspoon red pepper flakes

Procedure:

1. Wash the ramps and if necessary, remove the roots. Chop the greens and bulbs into small pieces.
2. If you have an immersion blender, place the roughly chopped ramps and all other ingredients in a tall sided container and process until smooth. If you do not have an immersion blender, chop the ramps in tiny pieces and mash everything together with a muddler or the bottom of a shot glass or something else small and firm. This is the texture you are going for:



3. Boil the potatoes and while hot, smash them with the palm of your hand (use a paper towel to protect your hand from the heat). You can eat them like this or fry them if you like crispy bits.



4. Drizzle with olive oil or butter and a good sized dollop of ramp sauce



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