

Pickled Ramps



Recipe makes 1 pint

Ingredients:

8 ounces ramps

2 dried red chilies or a pinch of red pepper flakes

2 teaspoons fennel, caraway or cumin seeds

1 teaspoon black peppercorns (smashed a little bit)

1 cup white or red wine vinegar or a mixture of red wine and white wine

½ cup sugar

1 tablespoon kosher salt

Preparation

Step 1 Trim greens from ramps; reserve for another use—like pesto or compound butter. Pack bulbs into a heatproof 1-pint jar along with dried red chilies or flakes, seeds, and black peppercorns.

Step 2 Bring vinegar, sugar, salt, and 1 cup water to a boil in a medium saucepan, stirring to dissolve. Pour over ramps to cover. Seal jar. Let cool, then chill. Will keep about 2 weeks in the fridge.

***Delicious on a fried chicken or grilled cheese sandwich or on a charcuterie board. You can chop the pickled ramps finely and add to potato salad!**

Kathy Olsen/HCPL/Adult Services Librarian/kathleen.olsen@haywoodcountync.gov

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