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Sautéed Ramps

Ramps, also known as wild leeks, are available for a short time in early spring. The plant has a small white bulb (somewhat like a scallion) and a broad leaf--both of which are edible. With a flavor somewhere between garlic and onion, ramps are well suited to a variety of preparations and can be used in place of garlic or green onions in many recipes. But, these special spring treats are best prepared simply to enjoy the unique flavor of this gone-all-too-soon spring delicacy.

8 ounces ramps, rinsed and patted dry (*Trim roots from ramps and slip off outer skin on bulbs, if loose.*)
2 tablespoons olive oil

Cut the ramps in half--separating the green broad leaves from the white stem/bulb. Cut the stem/bulb into half inch pieces.

Place the olive oil in a non-stick skillet.

Add the white part of the ramps and place the skillet on low-medium heat--Cook, stirring often to prevent burning, until they are just golden brown.

Add the green ramp leaves and turn them with tongs until they are wilted and coated with the oil.

Place the mixture on a serving platter and serve at once.

Makes 2 generous side dishes.

Victoria Wesseler

Note: For a quick main dish, toss the sautéed ramps with some hot cooked pasta, red pepper flakes and some grated lemon zest.

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