



## Ramp Pesto

This recipe will create about one generous cup of pesto.

### Ingredients

- 1 bunch (about 12) ramps
- 1 handful fresh parsley
- 1 handful of almonds
- 1/2 cup grated pecorino romano cheese
- Juice of 1/2 lemon
- 1/3 cup olive oil, plus more if needed

1. Be sure to thoroughly wash the ramps. Trim of the stringy roots. Also trim off the white bulbs and save them for another use. (You can pickle them, chop them up and use them in a stir fry, roast them and toss them with other veggies or pasta.)
2. Toast the almonds in a small pan, being careful not to burn them. Let them cool before placing them in the food processor with the other ingredients. Puree. If all of your ingredients don't fit into your food processor at once, you can puree them in steps.
4. You can use this pesto in pasta, on chicken or fish, add it to soup, or spread it on toasted bread. If you do decide to use it as a spread, I would quickly blanch the ramp leaves at the beginning before pureeing them, or the onion-y flavor might be a tad overpowering.