



Grilled Ramps with Vinaigrette

If you have a grill basket, this is a great time to use it. If not, lay the ramps perpendicular to the grill grates so they don't slip through.

Ingredients: 4 Servings

- 2 ramp bulbs, finely chopped
- 1 tablespoon vinegar
- ½ teaspoon Dijon mustard
- ½ teaspoon honey
- 4 tablespoons olive oil, divided
- Kosher salt and freshly ground black pepper to taste
- 8 ounces ramps



Instructions

1. Whisk together ramp bulbs, vinegar, mustard, and honey.
2. Whisk in 2 Tbsp. oil; season vinaigrette with salt and pepper.
3. Prepare grill for medium-high heat.
4. Toss ramps (including greens) with remaining 2 Tbsp. olive oil; season with salt and pepper.
5. Grill, tossing often, until leaves and bulbs are lightly charred, about 1 minute. Serve drizzled with vinaigrette.

Enjoy!