

Recipe from I Will Not Eat Oysters

RAMP BUTTER & PICKLED RAMPS WITH ALEPPO

FROM 1 BUNCH OF RAMPS

THE THINGS

RAMP BUTTER:

Leaves from 1 bunch of ramps
4 tbsp softened unsalted butter
pinch of salt
splash of white vinegar

PICKLED RAMPS WITH ALEPPO:

Bulb part of 1 bunch of ramps
½ cup water
½ cup white vinegar
1 tbsp sugar
1 tbsp kosher salt
1 tbsp Aleppo pepper flakes

THE WAY

RAMP BUTTER

Place the ramp leaves, softened butter, salt and a tiny splash of white vinegar into a food processor. Pulse until combined and the ramps are chopped nicely. Will keep in the fridge for up to 3 days.

PICKLED RAMPS WITH ALEPPO

Heat the water, vinegar, sugar, and salt over medium heat until the sugar and salt dissolve. Cool the liquid to room temperature. Place the ramps and Aleppo in a glass mason jar and pour the liquid over top. Seal with top and leave in the fridge for at least 24 hours. If the mason jar is sterilized and sealed properly, the ramps should last for up to 6 months.

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