

RAMP & POTATO SALAD

Ingredients

2 pounds small red potato, quartered
4 ounces Ramp, rinsed & peeled
1 Tablespoon Dijon Mustard
2 Tablespoons Sherry Vinegar
1/3 Cup Blended Oil
1/2 teaspoon Salt
1/4 teaspoon ground White Pepper

Directions

In well-salted boiling water cook potatoes approximately 7 minutes or until just tender- a paring knife should pierce a potato with just a little pressure and cook time will vary depending on size of quarters.

While potatoes cook, mix together dressing: remove green ramp leaves and set aside, then finely chop the white and pale purple stems.

Use a whisk and a small bowl to combine ramp stems, mustard and vinegar, then slowly drizzle in Oil whilst continuing to whisk. Add salt & pepper and check seasoning.

When potatoes are cooked, strain gently into a colander and allow the steam to “dry” the potatoes for a minute or two.

Whilst the potatoes are still warm toss with dressing and let cool to room temperature.

Refrigerate until well chilled, at least a couple hours or overnight for best results.

Just before serving, slice the ramp leaves thinly and mix in for color and garnish.