

# RAMP PICO

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## Ingredients

2 pounds Tomato,  
about 4 medium slicer  
or 8 plum

2 ounces fresh Ramp,  
about 10 or 12 each,  
rinsed & peeled

2 Tablespoons fresh  
Lime Juice

2 -3 Tablespoons Extra  
Virgin Olive Oil

½ teaspoon Salt

## Directions

Use a very sharp knife to dice tomato into small dice, ¼ inch or pea-size.

Sprinkle with salt and place into a strainer for 10 minutes to drain excess juices.

Meanwhile, remove green ramp leaves and reserve, then mince finely the white and slightly purple ramp stems, combine with lime juice and oil and whisk to combine.

When tomatoes have drained, combine with dressing, slice reserved leaves finely and combine all ingredients.

Allow to marinate an hour before serving for best flavor.