

RAMP PESTO

Ingredients

8 ounces Ramp leaves only, rinsed and cleaned (about 1 bunch)

6 ounces finely grated Parmesan Cheese

4 ounces Pine Nuts, toasted

1 teaspoon Salt

1- 2 Tablespoon fresh Lemon Juice

¼ - 1/3 Cup light Olive Oil

Directions

Roughly chop the ramp leaves and place in a food processor. Add the remaining ingredients, except oil and pulse to combine.

With blade running drizzle in oil until the pesto moves together and comes away from the sides. Check for seasoning before transferring into a sealable container.

Use in pasta as a sauce, on crostini with cheese, or use as a condiment for adding flavor to everything from soup to hot dogs!