

Pickled Ramps

Makes 6 Servings

Preparation: 10 minutes , Cook Time: 10 minutes

Yield: 2 pints

The Silver Chef Cookbook
Salads/Dressings/Sauces

Recipe by Greg Strahm, The Silver Chef

My recipe is actually a compilation of several different recipes. I settled on this recipe because it is the closest to what I remember to the taste of the brine my grandmother used when pickling.

Ramps grow in the wild and appear in early springtime. Their season is very short and lasts only a few weeks. Pickling them provides a way to enjoy them throughout the year. They are delicious as a garnish or as a great alternative to the standard pickle with a sandwich. They also make a great garnish in a martini.



1 pound ramp bulbs, trimmed to bulb and wshed
1 cup white wine vinegar, or apple cider vinegar
1 cup water
3 tablespoons sugar
3 slices fresh ginger, peeled and thinly sliced
4 allspice berries
3 whole cloves

1 teaspoon red pepper flakes
1/2 teaspoon mustard seeds
1/2 teaspoon corriander seeds
1/2 teaspoon cumin seeds
8 peppercorns
1 tablespoon kosher salt

- 1) Pack ramp bulbs very tightly into two clean 1 pint jars and set aside.
- 2) In a medium saucepan add all the other ingredients and bring to a boil.

- 3) Reduce the heat to low and simmer until the sugar is dissolved (about 5 minutes).
- 4) Pour the hot brine over the ramps, covering them completely leaving 1/2-inch of space from the top.
- 5) Screw on canning lids and place in a boiling water bath for 10 minutes.
- 6) Remove from water and allow to cool on counter. You will hear a pop once they cool. This pop let's you know a vacuum has formed in the jar and they are sealed. Tighten lid and allow to completely cool on counter.
- 7) At this point they can be stored unrefrigerated for up to a year but must be refrigerated after opening.
- 8) Allow to sit at least a week for the flavors to develop before sampling. The longer they sit unopened the better their flavor.