



Ramp Pesto

Originally published in *Edible Madison*

By: Bjorn Bergman, Outreach Coordinator

Prep Time: 10 minutes

Yield: 1 1/2 cups pesto

Ingredients

2 packed cups roughly chopped ramps,
rinsed with roots removed

1/2 cup grated Wisconsin Parmesan cheese

1/2 cup walnuts

Pinch of salt and pepper

1/4 - 1/2 cup Driftless Organics sunflower oil

Directions

- Add ramps, Parmesan, walnuts, salt, and black pepper to food processor and pulse until well blended.
- Turn processor on and slowly add sunflower oil.
- Once added, stop the processor and scrape sides to make sure all ingredients are incorporated.
- Taste and adjust seasoning with salt and pepper.
- Process again until pesto is creamy.

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Ingredient checklist

PRODUCE

- 1 Bunch Ramps

BULK

- Walnuts
- Salt
- Pepper

GROCERY

- Driftless Organics Sunflower Oil

REFRIGERATED

- Wisconsin Parmesan Cheese

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