

Butter Braised Ramps and Peas

1 or 2 bunches ramps
1 cup frozen peas, preferably the tiny peas
2 tablespoons butter
Salt and pepper

Wash and dry the ramps. Trim off the hairy ends, then chop the bulbs and the red part of the stems into small pieces.

Melt the butter in a saucepan over low heat. When it is melted add the chopped bulbs and red stems, cover, and cook over low heat for about 3-5 minutes until the bulbs are just tender, but not mushy.

In the meantime, chop the broad leaves. When the bulbs are tender, add the chopped leaves, cover and cook another 2-3 minutes until the leaves are wilted.

In another saucepan, boil some water. Add the cup of peas to the boiling water and leave them just until they are fully thawed. Do not cook them. Drain the peas, and stir them into the braising ramps. Taste for salt and pepper.