

May 1, 2014

BRINED RAMPS

We cheated and used the left over brine from a favorite jar of dilly beans.

Trim, rinse and chop one bunch of ramps. Transfer to a small bowl or jam jar and cover with brine. Let stand refrigerated for at least 8 hours before using- over night is better. Serve with Deviled Eggs- simply made with just mayo, touch of dijon and lots of salt and pepper.

If you don't have pickle juice in your fridge simply make a brine that's 1 part white vinegar (or cider vinegar, whatever you have), 3 parts water.

Then throw in salt, sugar, some peppercorns, dill seed or fresh dill if you have on hand and some mustard seeds.