

## **Tossed Spring Salad with Wild Ramps**

*A flavorful variation on a green salad, with a five-star cast of ingredients! Spring in a bowl.*

### **Ingredients**

- 1 big salad bowl full of tossed greens (we suggest some arugula, some basil, and some field greens)
- 6 or 7 radishes, sliced
- 1 avocado, peeled, seeded, and sliced
- 4 strips crisp bacon, crumbled
- 3 tablespoons pine nuts
- Red onion rings, to taste
- 4-6 fresh ramps, green part included, trimmed and sliced thinly crosswise
- Parmesan cheese to taste
- Sea salt & freshly ground black pepper to taste
- Red wine vinegar
- Extra virgin olive oil



### **Directions**

- Place the greens, radishes, avocado slices, bacon, nuts, onion, ramps, Parmesan, salt, and pepper in a bowl and toss thoroughly.
- Drizzle with vinegar and oil to taste.
- Clean the ramps just like you would a scallion.
- Trim the roots off of the very end. Rinse them in water to rid them of any stray bits of forest, and then cut them up in any way you like.
- Add to salad and toss.
- Note: If you're storing the ramps, place them in a plastic bag in the fridge. Don't wash them before storing, or they're likely to mold. If you like, you can clean them, pat them dry, and freeze them for later use.