



# RAPTUROUS RAMP RECIPES

30 DELICIOUS RAMP RECIPES YOU CAN EAT EVERYDAY FOR A MONTH

(IF YOU DARE!)

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## **Fresh Ramp Recipes**



## ***Ramp Flatbread***

A super party dish, great for game days, snacks and weekend socials - so easy, so delicious! Serves 8.

### **Ingredients:**

1 can (16 oz) refrigerated buttermilk jumbo biscuits  
2 tablespoons olive oil  
6 tablespoons freshly grated parmesan cheese  
6 tablespoons finely chopped ramps (bulbs, stems and tops)  
Kosher or Sea salt  
Cracked Pepper

### **Directions:**

Preheat oven to 400 deg. Separate the biscuits into individual rounds. Spread the olive oil onto a baking sheet. Dip both sides of the biscuit in the oil and arrange on the sheet.

Using your fingertips, press each biscuit into a 4-inch or so flat circle. Sprinkle each biscuit with 1 tablespoon of Parmesan cheese, 1-1/4 teaspoons of the chopped ramps, a pinch of the salt, and pepper to taste.

Bake for 10-12 minutes. Serve with soups, stews or load up with 'pizza' toppings for a unique taste experience.

## Dried Ramp Recipes



## ***Ramped Up Cheese & Olive Hors D'oeuvres***

Yield: 4 dozen Prep: 15 minutes (Can freeze) Baking: 35 minutes



### **Ingredients:**

- 1 – 6 oz jar salad olives, drained and chopped
- 5 - eggs beaten
- 1 – pound medium grated cheddar cheese
- 1 – teaspoon Tabasco™
- 1 – teaspoon worcestershire sauce
- ½ to 1 teaspoon – Ramp It Up Cooking™ Ramp Salt

### **Directions:**

Spray a 9"x13" pan with a non-stick coating. Cover the bottom with olives. Combine eggs, cheese and seasonings. Pour over olives. Bake at 350 degree. For 35 minutes (can be frozen in pan at this point). Cut into 1 inch squares and serve warm.