



Braise

Warm Potato Salad with Ramps and Asparagus

Mustard vinaigrette

2 tablespoons whole grain mustard
2 tablespoons apple cider vinegar
3 tablespoons grape seed oil
2 tablespoons walnut oil
Salt and Pepper

Whisk the mustard and vinegar together in a small bowl. Slowly whisk in the oils and season with salt and pepper, set aside.

Potato salad

2 cups fingerling potatoes
2 tablespoons grape seed oil
3-5 ramps; cleaned, sliced
1 bunch asparagus tips, blanched
½ bunch chives, chopped
¼ cup mustard vinaigrette
1 teaspoon lemon juice
Salt and Pepper

Roast potatoes in 350 degree oven until tender. Cut in half (lengthwise) and sauté potatoes in grape seed oil. Cook for 2 to 3 minutes; add ramps, asparagus and cook another 5 minutes. Remove from heat, add chives, lemon juice and mustard vinaigrette; season with salt and pepper.

Options:

Add morel mushrooms for an earthy touch. Can be served over spinach for a hearty salad. A great side for any grilled meat.