

# Ramp Pesto for Spring Salad

**Henlopen City Oyster House**  
**Executive Chef Justin Jordan**

## Ingredients

- 1/4 cup Pistachios (Crushed and Toasted)
- 1/4 cup Parmesan
- 1/2 cup packed Basil Leaves
- 1/2 cup packed Parsley Leaves
- 1/2 cup packed Ramp Tops
- 1 tbsp Salt
- 2 tbsp Lemon Juice
- 2 tbsp Red Wine Vinegar
- 1.5 cups Extra Virgin Olive Oil

## For Salad

- Use blanched asparagus, blanched peas, arugula, elegance salad mix, shaved radishes, shaved Hakurei turnips
- Top with grated ricotta salata

## Method

- Place cheese, nuts, and ramp tops in a robot coupe with salt.
- Pulse until ramp tops start to get small.
- Add basil and parsley, then run until combined.
- Add lemon juice and vinegar and run on high.
- Slowly add oil while running, until herbs are very small and emulsified.

## Cherry Vinaigrette:

- 1 cup Cherry vinegar (or other favorite vinegar)
- 1/4 c up Lemon juice
- 1 tbsp Kosher salt
- 2 cups Extra Virgin Olive Oil
- Whisk vinegar, lemon juice, and salt. Slowly add oil while whisking firmly.

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