

Green Garlic, Ramp and Onion confit

By em-i-lis

A morning spent at the farmers market this time of year (April), almost guarantees that you'll leave with several bunches of ramps, green garlic and spring onions. In my garden, perhaps in yours too, the scallions and their compatriots are young and tender, shooting up like a kid in a growth spurt. I've sometimes found, however, that these items are the ones that you might use one or two of, as a garnish or boost of flavor, but less often are they the star. This confit is my way of shining the spotlight directly on them. It's great alone, tossed with some crisp bacon, served alongside grilled chicken, pork or steak, or in many other ways. A drizzle of reduced balsamic vinegar (or a balsamic that is super aged) is a great touch here too!

Makes about 1½ c

- 4 ounces pearl onions, peeled
 - 1/4 cup extra virgin olive oil
 - 1 bunch green garlic, about 4 oz, green tops removed, outer skin removed if tough, white parts chopped into 1" segments
 - 1 bunch ramps, about 2 oz, green tops removed, white and purple parts chopped into 1" segments
 - 4 scallions (that's how many I plucked from my garden; you could use more), roots removed, the rest chopped
 - 1/4 teaspoon salt
 - 1/8 teaspoon sugar
1. In a 8" or 10" skillet over medium-high heat, put the olive oil, pearl onions, green garlic, white parts of ramps, salt and sugar. When the oil starts to bubble and make noise, turn the heat down to medium-low. After about 8 minutes, when the green garlic chunks are turning golden, add the purple parts of the ramps and the scallions.
 2. After another 2-3, remove the skillet from heat and let everything cool for a few minutes. Pour everything into a bowl and serve or chill.