

Brothy Beans with Ramps–Tried & True Recipes

Serves: 4 | Cook time: 45 minutes

INGREDIENTS

- 2 teaspoons extra virgin olive oil
- 6 ramps, trimmed and washed
- 1 shallot peeled and minced
- 3 tablespoons butter
- 3-4 cups vegetable stock, depending on how brothy you want it to be
- 2 15-ounce cans cannellini beans, drained and rinsed
- 1 14.5-ounce can crushed tomatoes
- ½ teaspoon dry thyme
- Salt and pepper to taste

METHOD

Prepare the ramps:

- Cut the white and red stems from the leaves of the ramps. Set the leaves aside. Mince the stems.

Start the brothy beans:

- Heat the oil in a wide pot over medium heat until very hot. Add the minced shallot and minced ramp stems and cook for 3-5 minutes, stirring frequently. Add the crushed red pepper (more or less to taste) and stir for 1-2 minutes more.
- Add the butter to the pan. Once melted and frothy, add the vegetable stock and bring it to a boil.

Simmer the brothy beans:

- Add the drained beans and the tomatoes to the broth and season with the thyme, salt, pepper, and more crushed red pepper, if desired. Bring to a boil and then reduce heat and simmer for 30 minutes, stirring occasionally.
- Taste and season to your preferences with salt, pepper, dry thyme, and more crushed red pepper. If the liquid seems too brothy, reduce it longer. If you'd like it more brothy, add a bit more stock or water.

Wilt the ramps:

- Right before serving, stir the ramps into the broth and cook for 1-2 minutes until just wilted. Turn off the heat.

To serve:

- Ladle the beans into bowls and serve the wilted ramps on top. Serve with crusty bread. Enjoy!