

SWAG RECIPE

## Asparagus and Ramp Gribiche

Ready in **15 minutes**

Serves **3-5 people**

### Preparation

1. Preheat outdoor grill to 500°F
2. Separate asparagus tips from hard bottom by snapping them in half. Place in a large bowl.
3. Drizzle olive oil over asparagus and add salt and pepper to taste. Mix well.
4. Place asparagus on the grill for 1 minute.
5. After a minute turn the asparagus to get an even cook. Leave on for another minute.
6. After a minute remove from the grill and set aside.
7. In a medium sized bowl mix ½ of the parsley, egg yolks, mustard and vinegar. Mash into a paste.
8. Add a pinch of salt and pepper to the paste.
9. Add mayonnaise, the rest of the parsley, pickled ramps and the cornichons. Mix well.
10. Slice hard boiled eggs vertically and horizontally until they are cubed and add to the mix.
11. Place asparagus on a plate and spoon the gribiche on top. Enjoy!

### Ingredients

- 1 bunch of fresh asparagus
- 6 fresh ramp tops, washed and chopped
- ½ cup pickled ramp bulbs
- 1 cup mayonnaise
- 2 hard boiled eggs
- 2 hard boiled egg yolks
- ½ Tbsp lusty monk mustard
- ½ Tbsp red wine vinegar
- ½ bunch of fresh italian parsley, minced
- ½ cup cornichons, drained and chopped
- Salt and pepper to taste
- Olive oil

### Tips from Executive Chef Jake

Peeling your hard boiled eggs when they're still warm makes the process easier.

