



Ramp & Bacon Quesadilla

Ingredients:

2 oz. smoky bacon (or ham) cut into small pieces of about ½" lardons
16 ramps, washed. (*Trim them like you would scallions and then finely chop the white parts and roughly chop the greens*)
Kosher salt and freshly ground black pepper
4 oz. (about 1 cup) grated Jack or Cheddar Cheese
2 (10-inch) flour tortillas
3 tbsp. vegetable oil

Procedure:

1. Fry the bacon or ham in a 10-inch non-stick or cast iron skillet over medium heat and cook, stirring occasionally, until fat has rendered and the meat is browned and crisp, about 4 minutes. Transfer to a paper towel to drain, leaving rendered fat in skillet.
2. Return to medium-high heat until fat is lightly smoking. Add ramps, season with salt and pepper, and cook, stirring occasionally, until tender and lightly browned, about 2 minutes. Transfer to a bowl and add the bacon or ham. (*It's a good idea to clean the pan if you are going to use it to make the quesadillas.*)
3. Add cheese to the bowl with the meat and ramps and toss with hands to combine. Spread half of cheese mixture over one half of one tortilla, leaving a small border around the edge. Fold tortilla firmly in half to enclose the cheese. Repeat with remaining tortilla.
4. Heat oil in a 10-inch nonstick or cast iron skillet over medium heat until the oil shimmers. Carefully add both folded tortillas to skillet and cook, shaking pan gently until first side is golden brown and puffed, 1 to 2 minutes. Carefully flip tortillas with a flexible slotted spatula, sprinkle with salt, and cook on second side until golden brown and puffed, 1 to 2 minutes longer. Transfer to a paper towel-lined plate and allow to rest 1 minutes.
5. Cut each into four pieces and serve.