



Wild Leek Pie (courtesy of Food.com)

Ingredients:

1 (9 inch) unbaked pie shells

3 cups ramps, bulbs whole

1/4 cup butter

4 large eggs, beaten

1 cup sour cream

salt and pepper, to taste

**1/2 cup parmesan cheese, grated
paprika**

Directions:

Place pie shell in a pie pan and preheat oven to 425°F.

Thoroughly clean ramps and trim.

Melt butter in frying pan over medium low heat.

Saute wild leek bulbs in butter until golden and tender.

Whisk together eggs and sour cream in large mixing bowl; stir in ramps bulbs.

Salt and pepper to taste.

Turn batter into pie shell.

Top with Parmesan cheese then sprinkle lightly with paprika.

Bake for 15 minutes at 425F, then reduce heat to 325 degrees and bake 30 minutes longer (or until pie crust is golden brown underneath).

Serve warm or cold.