

## *Jerked Pickled Ramps*

*3 cups wild ramps, cleaned and trimmed.*

*1/4 c. salt*

*12 allspice berries*

*15 peppercorns*

*2 dried chilis from last year's summer market\**

*2 knobs of ginger (I used candied ginger rounds)*

*6 sprigs of thyme*

*2 c. distilled white vinegar*

*1/2 c. sugar*

*1 tsp. molasses*

*1. Prepare your canner for a boiling water bath; clean and sterilize lids and rings.*

*2. Sprinkle the ramps with salt. Let them rest while you prepare the brine.*

*3. Add spices, sugar and vinegar (but not molasses) to a saucepan and bring to a boil.*

*4. Boil the mixture for ten minutes.*

*5. Stir a teaspoon of molasses into the boiling brine.*

*6. Shake the salt off the ramps, but don't rinse them.*

*7. Pack ramps into hot jars.*

*8. Fill jars with brine leaving head space.*

*9. I added the spices to the jars because I like the way they look and because the flavors will intensify as they age but you could strain them out or boil them in a cheesecloth.*

*10. Process in a boiling-water bath for five minutes.*

*\*For a hotter, more authentic Jamaican Jerk flavor, use scotch bonnet or habañero peppers.*