

From the Kitchen at Stonewall Resort

FRIED POTATOES WITH RAMPS

Ingredients:

4 cups ramps, cleaned and sliced into 1-inch pieces
3 Tablespoons bacon drippings
3 – 4 medium potatoes, peeled and sliced
3 large eggs

Directions

- Heat bacon drippings in a large heavy skillet; add sliced ramps and potatoes. Fry until tender.
- Break the eggs over the ramps and potatoes and stir to mix well. Fry for about 2 minutes or until eggs are cooked on bottom.
- Turn and fry on the other side for 2 to 4 minutes longer, until eggs are cooked.
- Serve hot with cornbread and butter.