

Asparagus with Rosemary-Lemon Vinaigrette

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Servings: 6

peel (yellow part only) of one lemon, cut into very thin strips

2 pounds asparagus, trimmed

1/3 cup lemon juice

2 tablespoons fresh rosemary, finely chopped

2 cloves garlic, minced

1 cup olive oil

salt (to taste)

pepper (to taste)

Cook the lemon peel in a large pot of boiling salted water for 3 minutes. Transfer to a plate using a slotted spoon. Return the water in the pot to a boil.

Add the asparagus. Cook until crisp-tender, about 4 minutes. Drain.

Refresh under cold water. Drain and cool.

In a small bowl, whisk the lemon juice, rosemary and garlic.

Gradually whisk in the oil.

Season to taste with salt and pepper.

Refrigerate until use.

Arrange the asparagus on a serving plate. Spoon the vinaigrette over the top of the asparagus. Sprinkle with the lemon peel.

(This recipe is courtesy of Fournou's Ovens, San Francisco, CA.)

This recipe can be made up to eight hours ahead. Cover and chill the lemon peel and asparagus separately.

Per Serving (excluding unknown items): 342 Calories; 36g Fat (91.9% calories from fat); 2g Protein; 5g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 0 Fruit; 7 Fat.