

Fresh Asparagus with Herb Mayonnaise

Gretchen O'Laughlin - Milford, OH
Treasure Classics - National LP Gas Association - 1985

Servings: 10

50 stalks fresh asparagus
1 1/2 cups mayonnaise
1/2 cup parsley, finely
minced
1 tablespoon dried dill weed
2 tablespoons minced
scallions
1 teaspoon lemon juice
1/8 teaspoon salt
dash pepper

Preparation Time: 20 minutes**Cook Time: 5 minutes**

Break off the woody stems of the asparagus. Peel the stalks, if desired. Wash. Cook the asparagus in a small amount of boiling, salted water for 3 to 5 minutes or until the stalks are tender-crisp. Drain and refresh under cold water.

Chill in the refrigerator.

In a bowl, combine the mayonnaise, parsley, dill weed, scallions, lemon juice, salt and pepper. Chill in the refrigerator.

At serving time, spoon the sauce over the asparagus and serve.

Per Serving (excluding unknown items): 393 Calories; 29g Fat (58.6% calories from fat); 16g Protein; 31g Carbohydrate; 14g Dietary Fiber; 12mg Cholesterol; 229mg Sodium. Exchanges: 6 Vegetable; 0 Fruit; 2 1/2 Fat.