

COOKING WITH STYLES

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Asparagus w/ Vinaigrette

- 1 bunch asparagus, green, white, or purple
- 2 quarts boiling water
- 2 tbsp salt
- shaved parmesan cheese
- ice water in a large bowl

In a stockpot bring your salted water to a boil.

While that is happening, trim the bottom 1/4 of the asparagus off and if they are thick, peel the bottom third.

Have a large bowl of ice water ready.

Place the asparagus in the boiling water for 3 - 4 minutes.

Time is dependent on the thickness of the asparagus.

Remove asparagus from boiling water and immediately place it in ice water to stop cooking.

Let the asparagus completely chill.

Then remove it from the water, dry it in a towel, arrange it on a plate and top it with vinaigrette and shaved parmesan cheese.

Asparagus w/ Balsamic glaze

- 1 bunch asparagus
- 2 tbsp olive oil
- 1/2 tsp Kosher salt
- 1/4 tsp cracked pepper
- Balsamic vinegar glaze
- shaved parmesan cheese

Trim the bottom 1/4 of the asparagus off and if they are thick, peel the bottom third.

Toss with olive oil and season with salt and pepper.

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In a high heat skillet pan sear, the asparagus until charred, about 1 - 2 minutes per side.

Be sure to turn several times but don't overcook.

Remove from pan, plate, drizzle with balsamic glaze and top with shaved parmesan cheese.

Vinaigrette

- 2/3 cup olive oil
- 2 tbsp red wine vinegar, you can also use white or balsamic vinegar or lemon juice
- 1 tbsp Dijon mustard
- 1 tbsp chopped Italian parsley
- 1 tbsp minced green onions, use the white tips
- 1 tbsp water
- 1 tsp minced garlic