

Dilly Asparagus

Our Young Chefs, CCP, 2015

Makes 8 servings



This is a refreshing vegetable side dish on a hot day! The pan-steaming-roasting technique for the asparagus works best with asparagus that is at least $\frac{1}{2}$ inch thick near the base. If using thinner spears, reduce the covered cooking time to 3 minutes and the uncovered cooking time to 5 minutes. Avoid pencil-thin asparagus; it cannot withstand the heat and overcooks easily.

INGREDIENTS

DRESSING

- $\frac{1}{2}$ jar (4-ounce jar) diced pimientos, drained
- 2 tablespoons onion, red or sweet white, very finely diced
- 1 tablespoon fresh parsley leaves, diced
- $\frac{1}{2}$ cup cider vinegar
- $\frac{1}{4}$ cup olive oil
- 1 tablespoon sugar
- $1\frac{1}{2}$ teaspoon dill weed
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon freshly ground pepper

ASPARAGUS

- $1\frac{1}{2}$ to 2 pounds fresh asparagus, trimmed
- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- $\frac{1}{3}$ cup hot tap water

asparagus spears with the tips pointed in the opposite direction. Using tongs, distribute the **spears** in an even layer (**spears** may not quite fit into single layer). Add the **water**, cover (with a lid or foil); cook until the **asparagus** is bright green and still crisp, about 5 minutes (OR 3 minutes if the **asparagus** is thin).

- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon freshly ground pepper

DIRECTIONS

Prepare the dressing: Drain the jar of **pimientos**; dice the **pimientos** to make the **pimento pieces** slightly smaller/finer. Place in a 1- to 2-cup jar with a tight fitting lid or small bowl. Dice the onion and **parsley**; add to the jar along with **all of the remaining dressing ingredients**. If using a jar, screw on the lid tightly; shake. If using a bowl, stir with a whisk to blend. Set aside.

Prepare the asparagus: Wash the **asparagus**; snap off the woody/tough end of the **stem** from each **asparagus**. Discard the **stem ends**.

Cook the asparagus: Heat the **olive oil** and **butter** in a 12-inch or larger skillet over medium-high heat. When the **butter** has melted, add **half of the asparagus** to the skillet with the tips pointed in one direction; add the **remaining**

Season the asparagus: Uncover and increase the heat to high; season the **asparagus** with **salt** and **pepper**. Cook until the **spears** are tender and the **water** has evaporated, 5 to 6 minutes, using tongs to occasionally move **spears** from the center of pan to the edge of pan to ensure all are evenly cooked.



Assemble the salad: Place the **cooked asparagus** in a shallow dish. Shake or stir the **dressing**; pour over the **asparagus**. Cover and refrigerate briefly before serving **OR** up to 8 hours.

Serve the salad: Using tongs, remove the **asparagus**; arrange on a serving platter. Using a slotted spoon, remove the **pimientos** and **onion** from the dressing; sprinkle over the **asparagus**. Serve chilled **OR** at room temperature.
