

## **WHITE ASPARAGUS AND CREAM SAUCE**

**SOURCE: JWF**

### **INGREDIENTS:**

White asparagus spears  
Salted, boiling water  
1/3 - 1/2 stick butter  
3 forkfulls flour  
3/4 C whole milk  
2 egg yolks  
Salt + white pepper, to taste

### **DIRECTIONS:**

Boil asparagus well in salted water.

For sauce: melt butter in bowl - add flour + milk - stir till thick, then add enough asparagus water to thin mixture.

Beat 2 egg yolks - add some sauce, stirring constantly but slowly - when mixture is well mixed, add it to remainder of sauce, adding more asparagus water if needed. Salt + pepper to taste. Pour over asparagus - serve immediately.