

ASPARAGUS WITH WARM TOMATO VINAIGRETTE

Source: Lee Bailey's Soup Meals

INGREDIENTS:

1/4 C finely chopped shallots

1/4 C olive oil

1 C peeled/seeded/chopped vine-ripened tomatoes

1/4 C red wine vinegar

1 large garlic clove, finely minced

2/3 C dry white wine

1/4 tsp salt

Freshly ground black pepper, to taste

18-24 medium-to-large asparagus spears, steamed till crisp tender

DIRECTIONS:

Sauté shallots in oil over medium heat till wilted but not browned (about 5 minutes). Add tomatoes & bring to simmer - cook 5 minutes more, stirring to prevent sticking - add vinegar, garlic, wine, salt & pepper - simmer 15-20 minutes to reduce & thicken the vinaigrette. Serve warm over asparagus that is just-warm or room temperature.

NOTE: this vinaigrette is also good on unpeeled fresh little potatoes, as well as on steamed fresh cauliflower or also on a combination of potatoes & cauliflower + a little crisp crumbled bacon.

Serves 6