

Spring Grill of Asparagus and Spring Onions

Source: www.splendidtable.org

A simple & unusual first course, side dish, or main dish - serve sprinkled with a little fresh goat cheese, another sign of spring.

- * 1 bunch pencil slim asparagus, trimmed of tough ends
- * 2-3 bunches scallions, trimmed or roots + 1-1/2" of green tops
- * 2 tsp extra-virgin olive oil
- * Salt & freshly ground black pepper
- * Generous pinch sugar

Dressings:

- 2-3 TBS high quality balsamic vinegar (OR 1 T each minced onion & wine vinegar)
- 2 TBS coarse mustard
- 3 TBS heavy cream
- 2 TBS minced chives

Gently combine the asparagus & scallions with the oil, salt, pepper & sugar. Heat a large sauté pan, griddle, gridded skillet, or grill over medium heat. Spread out asparagus, grilling until browned & tender crisp, turning often. Remove to a platter - then grill scallions the same way.

Serve at room temperature sprinkled with the balsamic vinegar. Or blend together the onion, vinegar, mustard & cream, tasting for seasoning - spoon over the vegetables, sprinkling with chives.

Serves 4-6

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