

## Seasonal Eating

# Asparagus and Radish Salad with Dill Vinaigrette

3/4 pound asparagus spears, tough ends trimmed  
1 cup thinly sliced radish  
1 cup fresh or frozen peas  
1/4 cup fresh lemon juice  
1 tablespoon chopped fresh dill weed  
1 tablespoon Dijon style mustard  
2 tablespoons honey  
1/8 teaspoon salt  
1/8 teaspoon black pepper  
1/2 cup vegetable oil  
8 cups spinach and arugula mix

Bring a large pot of salted water to a boil over high heat. Cut asparagus into thirds (about 1 1/2" pieces). Add asparagus and peas (if you are using fresh ones) to boiling water and cook for 1 minute or until desired tenderness is reached. Remove to an ice-water bath to stop cooking process. Drain and pat dry. In a large bowl, combine asparagus, radishes and peas. In a medium bowl, whisk together lemon juice, dill, mustard, honey, salt and pepper. Gradually whisk in oil. Dress spinach and arugula mix with part of the dressing and place on serving plates. Dress the asparagus mixture with more dressing and spoon over spinach. Serve immediately.