

Seasonal Eating



Asparagus with Orange Dijon Vinaigrette

2 bunches asparagus spears
Olive oil
Salt
Black pepper
1/4 cup orange marmalade
1 tablespoon Dijon style mustard
1 teaspoon Worcestershire sauce
1 1/2 tablespoons red wine vinegar
1/4 cup extra virgin olive oil

Cut the bottom couple of inches off the asparagus spears and discard. Drizzle a little olive oil over the spears of asparagus and toss to coat. Lay in a single layer on a baking sheet and sprinkle with salt and pepper. Bake in a 400 degree oven for about 15 minutes or until the spears are tender and slightly browned. Meanwhile, in a medium bowl, whisk together the marmalade, mustard, Worcestershire and red wine vinegar. Slowly drizzle in the olive oil while whisking. Season with salt and pepper. Pour dressing over roasted asparagus just before serving.