

Seasonal Eating



Roasted Asparagus with Lemon Vinaigrette

2 bunches fresh asparagus spears
Olive oil
Salt and pepper
2 cooked egg yolk
Juice of 2 lemon, about 1/2 cup
1/4 cup honey
2 teaspoons fresh chopped thyme
1/4 teaspoon salt
1/4 teaspoon black pepper
1/2 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 20 minutes or until the spears are tender and slightly brown. For the vinaigrette, combine the egg yolk, lemon juice, honey, thyme, salt and pepper in the jar of a blender. Puree until smooth. Slowly drizzle in the oil while the blender is on. Pour the vinaigrette over the roasted asparagus and serve. You can serve the asparagus hot out of the oven or at room temperature.