

Seasonal Eating



Roasted Asparagus with Blender Hollandaise Sauce

2 bunches asparagus spears
Olive oil
Salt
Black pepper
4 egg yolk
2 tablespoons lemon juice
3/4 cup butter, melted and bubbling hot
Salt
Dash cayenne pepper

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. Place egg yolks and lemon juice in blender jar and blend for 30 seconds. Slowly add hot butter in a steady stream through the opening in the top with the machine running. Season with salt and a dash of cayenne pepper. Lay asparagus down a serving platter and pour sauce down center of asparagus.