

# U The Lexingtonienne U

## FRESH ASPARAGUS WITH ORANGE DRESSING

- 1 bunch asparagus, with the ends snapped off
- Water (enough to cover the asparagus)
- 1/4 tsp salt
- 1 large bowl of ice water

Place asparagus spears in a shallow, heavy pan that gives the spears enough room to lay flat. If your pan isn't large enough to hold all the asparagus, you can work in batches. Add just enough water to cover. Add salt. Cover the pan and bring water to a boil over high heat. Cook just until the asparagus turns bright green and fragrant, about 2 minutes. Remove from heat and immediately submerge asparagus in the bowl of ice water for about 2 minutes to arrest the cooking process. Set on paper towels and allow excess water to drain off. Serve with orange dressing.

## ORANGE DRESSING

- 1/2 C mayonnaise
- 2 tsp apple cider vinegar
- 2 tsp sugar
- 2 T orange juice
- Zest of one orange (about 1 tsp)

Combine all ingredients in a bowl and drizzle over asparagus spears or serve alongside for dipping.

