



Asparagus with Lemon and Butter

Suggested Wine pairing: 2006 Joseph Phelps Vineyards Sauvignon Blanc

Serves 10

Easily doubled. Can be made ahead of time and then assembled at the last minute.

4 lbs. medium to large asparagus, trimmed
2 Tbsp. unsalted butter
1 Tbsp. fresh lemon juice
¼ tsp. salt
1/8 tsp. black pepper

Peel lower half to two thirds of each asparagus stalk with a vegetable peeler. Cook asparagus in a wide 6- to 8-quart pot of boiling salted water, uncovered, until just tender, 5 to 7 minutes. Do not overcook. Drain well in a colander, then return to pot and toss with butter, lemon juice, salt, and pepper.

This can be done a day ahead of time (this is my preferred method when serving at a summer banquet). Cook asparagus as directed above. Drain asparagus, then immediately plunge into a bowl of ice cold water to stop cooking and retain bright green color. When thoroughly chilled, drain again, and keep refrigerated in a sealed plastic bag lined with dampened paper towels. Toss with butter, lemon juice, salt, and pepper when ready to serve.