

Asparagus Supreme



SHOPPING LIST

- 8 cups salted water, boiling
- 1 lb. fresh asparagus spears, trimmed
- 3 Tbsp. butter, divided
- 8 oz. mushrooms, sliced or julienne
- 1 cup water chestnuts, julienne
- Salt and white pepper to taste
- 1 cup sour cream
- 3 Tbsp. heavy cream
- 1/2 Tbsp. almond extract
- 1 cup sliced almonds, toasted

INSTRUCTIONS

- Trim asparagus spears (snapping or peeling) to get rid of the woody ends.
- Bring salted water to a boil and blanch the spears for twenty seconds. Immediately drain and submerge in ice water to prevent further cooking. Drain the spears again and set aside.
- In a saucepot, melt 2 Tbsp butter over medium-high heat. Sauté the mushrooms until they begin to color, about two minutes.
- Add the water chestnuts and season with salt and white pepper, continuing to sauté until the water chestnuts are heated.
- In a small mixing bowl, whisk together the sour cream, heavy cream and almond extract.
- Add the cream mixture to the saucepot, heating until warm.
- Remove from heat and cover.
- In a skillet, melt the remaining 1 Tbsp of butter over medium-high heat. Sauté the blanched and drained asparagus spears over medium-high heat until they begin to caramelize.
- Arrange the spears in a serving dish, drizzling with the warm cream sauce and garnishing with the toasted almonds. Serve immediately.