

From the Kitchen at Stonewall Resort

FRESH BUTTERED ASPARAGUS

Fresh asparagus doesn't need much to make it taste good. Here it's blanched until tender and rolled in butter to make a perfect spring side dish.

Ingredients:

1 bunch thick asparagus, trimmed and cut into 2-inch pieces
2 tablespoons unsalted butter, room temperature

Directions

- Bring a pot of water and 2 teaspoons of salt to a boil.
- Add the asparagus and lower the heat so it is at a rolling boil.
- Gently simmer the asparagus until they're tender when you insert a knife but still bright green – about 3-5 minutes.
- Drain the asparagus and let some of the water steam off. Toss the asparagus in a bowl with the butter and season with a sprinkling of salt and pepper.