

From the Kitchen at Stonewall Resort

GRILLED ASPARAGUS SALAD

Quickly grilled asparagus with watercress and a dash of ginger – this is a springtime treat topped off with Fire Fly Mountain Top Bleu Cheese and dressed with a simple orange vinaigrette.

Ingredients:

¼ cup olive oil
1/8 cup lemon juice
12 fresh asparagus spears
1 cup fresh watercress
2 ounces crumbled blue cheese



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Directions

Preheat a grill for low heat. Combine the lemon juice and olive oil on a plate. Place asparagus on the plate and roll around to coat.

Grill asparagus for about 5 minutes, turning at least once, and brushing with the olive oil mixture. Remove from the grill and place back onto the plate with the oil.

In a large bowl, combine the watercress and blue cheese. Cut asparagus into bite size pieces, and add to the salad along with the lemon juice and oil from the plate. Toss to blend and then serve.

Dressing:

½ Tbsp. orange zest – grated
½ cup orange juice
3 Tbsp. white wine or cider vinegar
2 cloves of garlic – minced
1 Tbsp. ground ginger
1 Tbsp. salt
½ tsp. pepper
2 Tbsp. olive oil or vegetable oil
1 cup green onion – thinly sliced

To make the dressing: whisk together the zest, the juice, wine or vinegar, garlic, ginger and the salt and pepper. Next, whisk in the oil. Combine the vegetables with the dressing.