

Asparagus with Tarragon

Beurre Blanc

6 Servings

Amount	Size	Description
1	Tbl	1 tbsp shallots, minced
¼	Cup	White Wine
8	Tbl	Unsalted Butter
		Lemon Juice (To Finish)
		Kosher Salt to taste
1	Lb.	Asparagus
1	Tbl	Fresh Tarragon

Beurre Blanc

1. Cut Butter into Tablespoon slices and keep chilled.
2. Using a small saucepan over medium heat, add the shallots and the wine.
3. Reduce the wine by about 2/3 until saucy.
4. Reduce heat to low and whisk the butter, one piece at a time.
5. Season with salt and pepper. Add a little lemon juice.
6. Keep the sauce warm. Make sure it does not get too warm and split. Take off the heat and out back on just to keep it warm.

Asparagus

1. Break off the lower 1" of the stem and prune as needed.
2. Bring a pot of water to boiling.
3. Place asparagus parallel to each other. Using cooking twine, bind a maximum of 5 stalks together. This will protect the heads from damage while in boiling water.
4. Place one or two bundles into the boiling water for 2 minutes. The stalks should be barely tender and have a good amount of resistance.
5. Take a bundle out of the water and cut the twine. Place on a plate and drape the Beurre Blanc across the top.
6. Serve immediately.

