

Cold Asparagus Vinaigrette

Ingredients:

3 spears of asparagus per guest
½ red bell pepper, diced
3 tablespoons white vinegar
1 teaspoon Dijon mustard
1 teaspoon lemon juice
¼ teaspoon minced garlic
6 tablespoons olive oil
(extra virgin)
½ teaspoon each salt and pepper
½ teaspoon sugar
Lettuce



Instructions:

When buying asparagus, look for nice large fresh spears. Hold the top half in one hand and the bottom half between the thumb and forefinger of the other hand. Bend each spear until it snaps. The spears will naturally break where the tender part meets the tough end. You can then trim the broken end if you like.

Blanch the asparagus in boiling water for no longer than 5 minutes. Chill under cold water. Set aside. Dice one half of the red bell pepper and set aside.

Place the vinegar in a small bowl and mix in the mustard, lemon juice and garlic. Whisk in the oil, then add the salt, pepper and sugar.

Combine the diced bell pepper and asparagus spears and spoon the dressing over all. Chill in the fridge before serving. Serve on a leaf or two of lettuce.

This entire recipe can be prepared a day in advance and kept in the refrigerator. Keep the blanched asparagus and diced red bell pepper in an air tight container separate from the vinaigrette. Then combine just before serving.

From the Titanic Murder Mystery Dinner at <http://www.printablemysterygames.com>