



## Braise

### **Asparagus with Herb Dressing**

Serves four, as appetizer

3 tablespoons red wine vinegar  
1 tablespoon sugar  
dash of Tabasco  
1/3 cup finely diced red onion  
1 lb large asparagus spears, bottoms peeled  
3 tablespoons extra virgin olive oil  
1/2 orange, zest only  
1 tablespoon minced chives  
1 sprig oregano, leaves only, chopped  
salt, white pepper

Whisk vinegar, sugar, orange zest, pinch of salt and Tabasco together until dissolved, then pour over onions. Macerate 20-30 minutes. In large pot of boiling, salted water (sea water salty), cook asparagus spears 2 to 3 minutes until just tender. Remove to ice water bath, chill, strain and reserve on plate. Add herbs to onion mixture and spoon over asparagus spears.