

Asparagus in Wine

Printed from Asparagus Recipes at <http://www.asparagusrecipes.net/>

It doesn't get much simpler than this. Tender-crisp asparagus is served with a luxurious butter-wine sauce, proving that an impressive recipe need not be complicated.

Ingredients:

2 pounds asparagus, thick ends removed
¼ cup butter
¼ cup white wine
½ teaspoon salt
¼ teaspoon black pepper

Directions:

1. Bring a large pot of water to a boil. Add asparagus and cook until just bright green, 2 to 4 minutes. Remove from water, rinse under cold water, and drain.
2. Melt butter in a large skillet over medium. Add wine, salt, and pepper, and stir until mixed. Stir in reserved asparagus, cook until thickened, and serve immediately.