

Asparagus with Walnut Dressing

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Fresh asparagus gets tossed in a thick, nutty sauce for a lavish side dish. Serve with warm meats and potatoes for a substantial meal.

Ingredients:

1 pound asparagus, thick ends removed, cut into 1 ½-inch pieces
½ cup walnuts
¼ cup soy sauce
1 tablespoon sugar
1 tablespoon sake or rice wine vinegar

Directions:

1. Bring a large pot of water to a boil. Add asparagus and cook until just softened, 2 to 4 minutes. Remove, rinse with cold water, and drain. Set aside.
2. Meanwhile, place walnuts, soy sauce, sugar, and sake in a food processor; blend until smooth.
3. Arrange cooked asparagus on serving platter and drizzle with walnut sauce.