

Cold Asparagus with a Korean Dressing

From – Madhur Jaffery's *World Vegetarian*

1 ½ lbs asparagus, cut into thirds at a slight diagonal
3 Tbsp soy sauce
1 tsp sugar
1/8 tsp cayenne
1 Tbsp red wine vinegar
1 Tbsp oriental sesame oil
1 garlic clove, peeled and crushed but left whole
1 Tbsp freshly roasted sesame seeds, still hot from the pan

- Bring a large pot of water to a rolling boil. Drop in the asparagus for 2-3 minutes. Drain and run under cold water. Drain again. Leave in a colander.
- Mix all the remaining ingredients together and set aside.
- Just before serving, put the asparagus into a bowl. Remove the garlic from the dressing, stir, and pour it over the asparagus.



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