



Recipe Corner

by Dorothy Johnson

Sometime ago I gave recipes on asparagus but now the asparagus season is really on and the price has dropped a smidgin.

During the early part of the asparagus season there's no better way to serve it than perfectly plain with just a bit of butter and maybe a little lemon juice. Even the most devoted asparagus lover likes a change now and then.

For a party a beautiful asparagus salad. Asparagus has a wonderful affinity for cheese, combine it with mushroom caps, cover the two with mustard and a sherry laced sauce, then top the whole thing with shredded cheese and slivered almonds for a side dish that will complement any plain cut of meat. Or, if calories are absolutely of no concern, combine asparagus with artichoke hearts in a simple casserole that calls for the two vegetables to be baked in a creamy swiss cheese sauce.

If you like a meat less main dish that features asparagus, Pasta with asparagus that features asparagus, pasta with asparagus tomato sauce is your answer.

PASTA WITH ASPARAGUS-TOMATO SAUCE

- 1 1/2 lbs. asparagus, sliced in diagonal 1 1/2 inch pieces
- 3 tbsp. butter or margarine
- 2 tbsp. olive oil
- 2 cups chopped tomatoes, pureed salt, pepper
- 1/2 lb. penne or other tubular pasta
- 2 eggs
- 1 egg yolk
- 2 tbsp. chopped parsley
- grated parmesan cheese
- 2 cloves garlic

Saute asparagus in 2 tbsp. butter until tender crisp. Remove asparagus. Add remaining butter to skillet with olive oil. Heat and saute garlic until lightly brown. Add tomatoes, and salt and pepper to taste. Cover and simmer about 10 minutes, stirring occasionally. Add asparagus and continue cooking 5 minutes. Cook pasta in boiling salted water. Beat eggs and yolk with 3 tbsp. cheese. Drain pasta and pour egg mixture, tossing gently. Add to tomato-asparagus sauce with chopped parsley, toss lightly. Serve hot sprinkled with more cheese.

ASPARAGUS TIPS AND ARTICHOKE MORNAY

- 2 lbs. asparagus
- 1/3 cups boiling salted water
- Butter or margarine
- 2 tbsp. flour
- 1/2 cup chicken broth
- 3/4 cup milk or half and half
- 1/4 tsp. salt
- Shredded swiss cheese
- Dash hot pepper sauce
- 1 (1 lb.) can artichoke hearts, drained

Cut tips (the top 2 inches) from each asparagus stalk and place in sauce pan. Add boiling salted water, cover and simmer 5 to 8 minutes. Drain well. Melt 2 tbsp. butter in another sauce pan and stir in flour. Cook about 3 minutes. Add broth and milk, cooling and stirring until thickened. Add salt, 1/2 cup shredded cheese and pepper sauce. Arrange drained artichoke hearts in bottom of a 1 quart buttered baking dish. Cover with layer of half of cheese sauce, top with layer of all asparagus tips, then remaining sauce. Bake at 350 degrees 20 minutes. Dot with butter and sprinkle more cheese. Brown lightly under broiler. Makes 4 servings.



ASPARAGUS SHRIMP MOLD

- 1 envelope unflavored gelatin
- 1/4 cup half and half or milk
- 1 (8 oz) pkg. cream cheese, softened
- 1/3 cup sour cream
- 1/4 cup mayonnaise
- 1/4 marjoram, crumbled
- 1/4 tsp. oregano, crumbled
- Salt

1 (3 oz) pkg. lemon gelatin
1 3/4 cup boiling water
1 tbsp. grated onion
1 tbsp. lemon juice
Dash hot pepper sauce
10 spears asparagus, cooked and drained
1 cup small bay shrimp, cooked and drained
Cherry tomato and fresh dill for garnish
Softened unflavored gelatin in half and half and dissolve over low heat. Beat together cream cheese, sour cream and mayonnaise. Stir in gelatin, marjoram, oregano and salt to taste. Spread on bottom of 10-inch spring form pan. Chill until firm. Dissolve lemon gelatin in boiling water. Add grated onion, lemon juice and pepper sauce. Chill until consistency of unbeaten egg whites. Pour over cream cheese layer. Arrange asparagus spears, spoke fashion in lemon gelatin. Arrange shrimp between spears. Place sliced cherry tomatoes in center. Chill until firm. Garnish with fresh dill. Makes 8 servings

BLUE-CHEESE-ASPARAGUS SALAD

- 1 lb. asparagus
- 1/2 head lettuce, shredded
- 1/3 cup pemiento strips
- 16 cherry tomatoes or 8 tomato wedges
- Blue cheese dressing

Break off asparagus stalks where they snap easily. Wash well and cook, covered, in boiling salted water until just tender, 12 to 15 minutes. Drain and slice diagonally into 1/2 inch pieces. Chill. When ready to serve, toss asparagus lettuce and pemiento gently in a salad bowl. Garnish with cherry tomatoes. Serve with blue cheese dressing in a separate bowl or sauce boat. Makes 8 servings

BLUE CHEESE DRESSING

- 1 envelope blue cheese or cheese garlic dressing mix vinegar
 - Mix vinegar, water and oil
 - 1/2 cup sour cream
 - 1/2 cup crumbled blue cheese
- Preare salad dressing mix with vinegar, water and oil as directed on package. Gradually add salad dressing to sour cream, stirring constantly. Stir in blue cheese. Makes 1 3/4 cups dressing.

Asparagus

SPRING ASPARAGUS ROSE

- 1 lb. american cheese
 - 3/4 cup rose wine
 - Dash hot pepper sauce
 - 2 tbsp. minced onion
 - Hot cooked asparagus
 - English muffins or hamburger buns, toasted
- Cut cheese into medium size pieces. Place in top of double boiler and add wine, hot pepper sauce and onion. Cook over hot water stirring frequently, until cheese melts and mixture is smooth. Arrange hot buttered asparagus stalks on lightly buttered muffins. Spoon cheese sauce over each serving. Good accompanied by sliced tomatoes marinated in oil and vinegar makes about 2 1/4 cups sauce.
- WATER CHESTNUTS AND ASPARAGUS**

- 1/3 cup butter or margarine
- 5 tbsp. flour
- 2 tsp. salt
- 1/4 tsp. white pepper
- 2 1/4 cups milk
- 3 tablespoons lemon juice
- 2 tbsp. crumbled blue cheese
- 1/2 cup thinly sliced water chestnuts
- 2 lbs. asparagus spears
- Cooked lemon peel

In sauce pan, melted butter stir in flour, salt and pepper. Gradually add milk and lemon juice. Cook and stir over low heat until mixture thickens. Stir in cheese and water chestnuts. Arrange asparagus on platter and spoon sauce over it. Garnish with strips of lemon peel, if desired makes 4 to 6 servings.

ASPARAGUS COMBO

- 1 bunch asparagus
 - 3 hard cooked eggs, sliced
 - 1/2 cup butter or margarine
 - 1/4 cup flour
 - 1 1/2 cups milk
 - 1/2 cup sauterne
 - 3/4 tsp. salt
 - 2 tbsp. chopped peminto
 - 1 (1 oz.) can mushrooms
 - 1/2 cup shredded cheddar cheese
 - 1 cup diced, cooked chicken
 - 1/2 cup seasoned bread crumbs
- Cut off tough stims of asparagus. Cook asparagus in boiling salted water until tender, about 8 minutes. Drain well. Arrange on greased 1 1/2 quart casserole. Arrange sliced eggs over asparagus. Melt 1/4 cup butter in sauce pan and blend in flour. Add milk and cook, stirring until thickend. Add wine, salt, pemiento, drained mushrooms, cheese and chicken. Heat until cheese melts. Pour over asparagus. Melt remaining butter and combine with crumbs, sprinkle over casserole. Bake at 375 degrees 25 minutes. Makes 4 servings.

ORIENTAL ASPARAGUS SALAD

- 2 lbs. fresh asparagus
- 1 (10 1/2 oz.) can chicken consomme
- 2 tbsp. soy sauce
- 1/2 cup sherry
- 1/2 cup oil
- 1/4 tsp. ginger
- 1/4 tsp. sesame oil
- Lettuce
- 3 hard cooked eggs
- Paprika

Wash and trim asparagus. Bring consomme to a boil. Add asparagus and cook, covered, in boiling consomme until just tender, about 8 to 10 minutes. Combine soy sauce, sherry oil and ginger. Pour over cooked and well drained asparagus. Sprinkle with sesame oil. Chill several hours. Drain asparagus and arrange spears on lettuce leaves. Garnish with egg slices and sprinkle with paprika. Makes 6 servings.