

Asparagus with Lemon Dill Sauce

2 servings

1 tsp minced shallot

1 Tb lemon juice

1/2 tsp Dijon mustard

¼ tsp Celtic Sea salt

Fresh pepper

1 lb asparagus, ends broken off where they break naturally

2 Tb extra virgin olive oil

1 Tb fresh dill, finely chopped

- In a small bowl, mix together the shallot, lemon juice, mustard, salt and pepper. Let sit 5 -10 minutes
- Steam the asparagus until crisp tender 5-7 minutes. Remove from pan, place on a plate with tips all facing the same direction
- Whisk the olive oil into the shallot mix. Stir in the dill.
- Pour over asparagus and fold gently to coat asparagus leaving all the asparagus tips facing the same direction.
- Serve.

A few more things...

- Asparagus is always better underdone than overdone, so if in doubt, take it out
- To make a simpler version, steam asparagus sprinkle with extra virgin olive oil, Celtic salt, fresh pepper and 1 Tb fresh dill.