



Asparagus Platter with Gunther's Roasted Garlic & Sundried Tomato Vinaigrette

Yield - 1 small platter (8-12 servings)

Ingredients:

- 1 whole - Red Pepper, with a flat bottom
- 1/2 ounce - Almond Slivers, Lightly Toasted
- Garnish - Any Colorful Produce Scraps
- Garnish - 4-5 Romaine Lettuce Leaves, cleaned and dried



Method:

1. Bring a large pot of salted water to a rolling boil
2. Cut off tough end of each Asparagus spear, usually about 1 to 2 inches up from the bottom of the stalk
3. Place asparagus spears into boiling water and cook for 3 to 6 minutes, depending of the thickness of the asparagus. They are done when they are tender but still have a bit of a snap to them
4. Take out of water and plunge into an ice bath until cooled. This will stop the cooking process and keep them crisp.
5. Take out of ice bath and dry them on paper towel
6. Fan out Romaine leaves on desired platter, fan asparagus spears, make sure they all face the same directions, see photo
7. Garnish with leftover strips of peppers, and top with toasted almond slices.
8. Take whole red pepper and cut top off, remove all seeds, place on platter and fill with Gunther's Roasted Garlic & Sundried Tomato Vinaigrette

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