

## Grilled Asparagus and Green Onions with Chipotle Sour Cream



### Chipotle Sour Cream

- 1 cup sour cream or plain Greek yogurt
- 3 tablespoons chipotle pepper hot sauce
- 2 tablespoons honey
- 1/8 teaspoon garlic powder
- 1/8 teaspoon paprika or cayenne pepper (if you like it spicy)
- Salt to taste

Combine ingredients together and stir well, chill before serving.  
If sauce is too spicy, more sour cream or honey can be added to mellow out flavor.

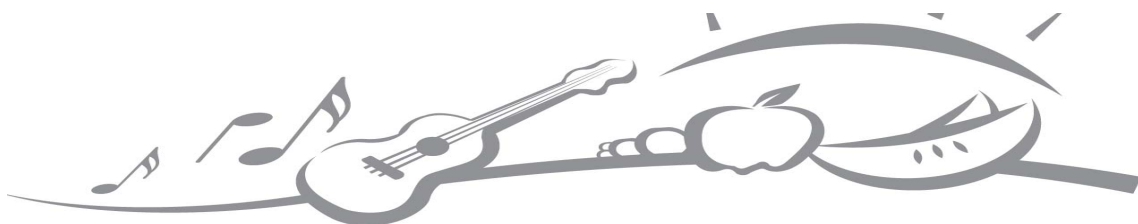
### Grilled Asparagus and Green Onions

- 1 pound medium asparagus, trimmed
- 1 bunch green onions
- 3 tablespoons extra virgin olive oil
- Salt and pepper to taste

Toss asparagus and green onions in olive oil.  
Heat gas or charcoal grill, or skillet.  
Grill onions and asparagus until tender. 5-10 minutes.

Add salt and pepper. Drizzle chipotle sour cream over top, serve.

Tip: If asparagus is thick, separate from onions and grill first, 2-4 minutes before adding onions.



# Beer Battered Asparagus with Lemon Garlic Mayo

*Special equipment: a deep-fat or candy thermometer*



## Lemon Garlic Mayo

- 1/2 cup mayonnaise
- 1/4 cup fresh lemon juice
- 4 tablespoons minced garlic
- 1/2 tablespoon Dijon mustard
- 1/2 teaspoon finely grated lemon zest
- 1/4 teaspoon black pepper
- 1/8 teaspoon cayenne pepper
- Salt to taste

Combine ingredients well in food processor or blender. Cover and chill for at least 1 hour before serving.

## Beer Battered Asparagus

- 1 lb. medium asparagus, trimmed and cut into 3-inch pieces
- 1 cup all-purpose flour
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup of your favorite lager or pale ale
- About 4 cups vegetable oil

Whisk together flour, salt, and pepper in a bowl until combined, then add beer, whisking until smooth.

Heat 3 inches oil in a 3- to 4-quart heavy saucepan over moderately high heat until it registers 375°F on a deep-fat thermometer.

Submerge asparagus spears in batter to coat. Shake asparagus gently to remove excess batter. Transfer to oil and fry, until golden, 2 to 3 minutes. Work in batches so asparagus does not stick together when frying. Transfer finished asparagus with a slotted spoon to a paper-towel-lined baking sheet and keep warm in a 200°F oven.

Return oil to 375°F between batches. Serve with lemon garlic mayo.

