

## Tante Marie's Cooking School

*Here is a terrific recipe to celebrate the beginning of the asparagus season and the arrival of spring. To chose asparagus, pick bunches that have spears that are all the same size; that are green all the way down the stem; and that have closed tips. Don't skimp on the melted butter — it makes the asparagus delicious!*

### **Tante Marie's Easy and Delicious Asparagus**

#### *Ingredients*

3 lbs. asparagus, all of aprox. equal thickness  
3 hard cooked eggs  
3 Tbs. parsley, minced  
1/2 lb. butter, melted  
salt and pepper

#### *Instructions*

If the asparagus is thin, simply cut off the tough ends. If it is thick, peel the asparagus and trim the ends so that the stalks are the same length. Place the asparagus in a stainless steel or enamel saute pan; sprinkle with salt; and pour over about 1 inch of boiling water. Cover and cook for 8 to 10 minutes, until the asparagus is tender but not limp. Remove from the water and place on 6 warmed salad plates.

On each plate, place half a hard cooked egg, sprinkle with minced parsley; and serve with a sauceboat of melted butter. Each guest makes a sauce by crushing the egg yolk on his plate and blending in 3 to 4 Tbs. butter, salt, and pepper to taste.

**Serves 6.**

#### *Notes*

To make perfect hard-cooked eggs; place eggs from the refrigerator in a heavy saucepan, covered by 1-inch with cold water. Place over moderate high heat. When the water is at a rapid boil, remove the pan from the heat; cover; and set the timer for 14 minutes. When the eggs are cooked, chill immediately in cold water and crack each egg so they will peel more easily later.