



### **Marinated Asparagus Salad**

This recipe is excellent any time of the year, but particularly in the spring when the asparagus are so thin and tender. For one of those dinner parties that you need something to be able to prepare in advance this is the recipe for you. Can be used as an appetizer too.

¼ cup white wine vinegar  
2 tablespoons minced shallots  
2 teaspoons Dijon mustard  
¾ kosher salt  
½ black pepper  
½ cup vegetable oil  
2 pounds of asparagus trimmed and steamed  
1/3 cup chopped walnuts that have been toasted  
½ tablespoon fresh parsley leaves

In a large bowl whisk together the vinegar, shallot, mustard, salt and pepper. While continuing to whisk, add the vegetable oil in a very thin stream, whisking constantly. Place the asparagus on a platter and pour dressing over asparagus. Garnish with the walnuts and parsley. Add more salt and pepper if needed.