

SEASONED ASPARAGUS

SERVES 8-10

Place asparagus in large skillet and cover with water. Bring water to boil. Cook until just tender. Don't overcook. Depending on the thickness of the asparagus, it may be done as soon as the water comes to a boil. If stalks are thick, it may need to cook for additional 2-3 min.

Transfer to bowl of ice water. Drain and pat dry. To serve warm, return to skillet, warm and toss with olive oil prior to serving. To serve at room temperature, transfer to serving dish. Toss with olive oil and spiced sea salt prior to serving.

To serve, garnish with lemon slices, optional.

INGREDIENTS

2 bunches asparagus, trimmed

Olive oil: plain, lemon, or orange

McCormick Mediterranean Spiced Sea Salt

1 lemon, sliced, optional

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and keep at room temperature. Add olive oil and spiced sea salt just prior to serving.
- Increases well.

