

Cornelia's Asparagus and Peas with Basil ... perfect for Spring!

THE *Dish*
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*“I am going to try to pay attention to the spring.
I am going to look around at all the flowers,
and look up at the hectic trees.
I am going to close my eyes and listen.”*

ANNE LAMOTT

Dear Friends,

If you're looking for one more wonderful side for your Easter menu or you're just looking for a fabulous fresh vegetable mix, let me present Cornelia Hoover's Asparagus and Peas with Basil. We shared this with the EE community last spring as part of Cornelia's Rack of Lamb Menu. See the full menu on the Blog. As with everything Cornelia does, the Asparagus and Peas recipe is fresh and lovely. Some of you may not like peas. I'm thinking of my sweet sister, Nikki who, when she was a little girl hid her peas from dinner in a Dutch wooden shoe on the window sill. I can hardly believe she had the nerve! So, if you don't like peas, you can just make this with asparagus. You can also easily adjust the ingredients to serve fewer people. Ed and I have already enjoyed this favorite three times this spring. I'm betting it will be one of your favorites too!

With gratitude,

Dee Dee

Asparagus and Peas with Basil

SERVES 8

Cornelia Hoover

Perfect side for spring!

INGREDIENTS

½ cup finely chopped shallots
3 tbsp unsalted butter
3 lbs asparagus, trimmed
and cut into 1-inch pieces
15-oz frozen peas,
thawed 1 tsp kosher salt
Freshly ground pepper
1 cup torn fresh basil leaves



[Printer-Friendly Recipe](#)

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