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| **Blanched Asparagus****Ingredients**1½ pound thin asparagus spearsBoiling water / Ice water2 tablespoons salt (optional) | 20150110_213141-1-1 |

**Directions**

1. Rinse asparagus well. Trim off thick ends.
2. In a large saucepan, bring salted water to a boil.
3. Add asparagus and boil just until tender, 1 to 2 minutes.
4. Drain asparagus and immediately submerge in ice water to stop the cooking process.
5. Drain and refrigerate until completely chilled.