

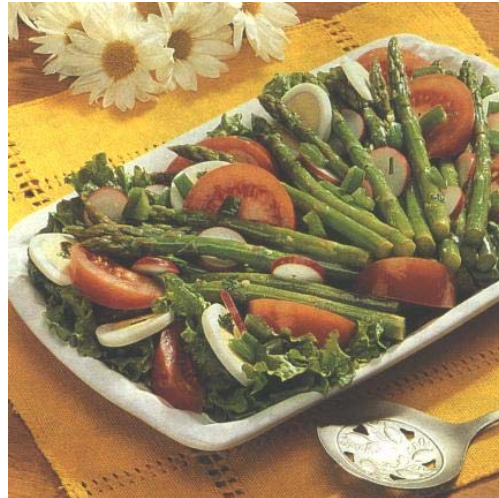
Asparagus Vinaigrette

This is a good way to use left over cooked asparagus. Just size down the ingredients for the amount of asparagus you have left-over.

1-1/2 cups olive or vegetable oil
1/2 cup white wine vinegar
2 tsp. Dijon mustard
1/2 tsp. salt
1/8 tsp. pepper

3 to 4 radishes, sliced
1/4 cup chopped green pepper
3 Tbs. dill pickle relish
1 Tb. chopped fresh parsley
1 Tb. snipped fresh chives

2 pounds fresh asparagus spears,
cooked and drained
Lettuce leaves
3 hard-cooked eggs, sliced
2 medium tomatoes, cut into wedges



In a bowl, whisk together the first five ingredients.

Add radishes, green pepper, relish, parsley and chives.

Place asparagus in a glass baking dish; pour dressing over asparagus.

Cover and chill at least 4 hours or overnight.

To serve, arrange the lettuce on a serving platter; remove asparagus from dressing with a slotted spoon and arrange over lettuce.

Garnish with eggs and tomatoes.

Drizzle with some of the dressing.

Yield: 6-8 servings.