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## Liz and Laura's Asparagus with Eight Herb Dipping Sauce

*This recipe is the brainchild of two friends of mine who are Personal Chefs.*

*Liz Geeslin (<http://www.mychefsite.com/ingoodtaste>) and Laura Cotton (<http://aaa.lauracotton.com>) created this dish with asparagus from Liz's vegetable garden and herbs from Laura's herb garden. Liz's technique for poaching the asparagus leaves it tender crisp and Laura's sauce is silky smooth. It's equally good as an appetizer or a side dish.*

*For the asparagus:*

24 asparagus spears, washed and trimmed

Fill a large bowl with water and add 10-15 ice cubes to it. Set aside near the sink.

Place a large, deep skillet over high heat and fill it to within one inch of the top with cold water.

Bring the water up to a boil and add the asparagus.

As soon as the asparagus begin to turn to a deep green, remove one of the spears from the water and test it for firmness. This will take about 2-3 minutes of cooking time. You'll want the asparagus tender but still firm to the bite.

When the asparagus are done to your liking, drain them in a large colander and plunge them into the bowl with the ice water. Wait 5 minutes and take them out of the water. Pat them dry with a paper towel and arrange them on a serving platter.

*For the sauce:*

1 tablespoon tarragon vinegar

1 tablespoon olive oil

1 teaspoon Dijon mustard

Zest and juice of one small lemon

3 heaping tablespoons sour cream

3 heaping tablespoons mayonnaise

3 heaping tablespoons plain yogurt

2-3 large sprigs each of fresh lemon thyme, English thyme, dill, tarragon, flat leaf parsley, mint, garlic chives, and chives, washed, patted dry, and stems removed

Sea salt and cracked black pepper

Place the vinegar, olive oil, and mustard in a blender and pulse to emulsify. Add the lemon juice, sour cream, mayonnaise, and yogurt to the blender. Pulse to blend thoroughly.

Add the herbs and pulse until the herbs are finely chopped and blended well into the sauce. Add salt and pepper to taste.

Pour into a small serving bowl and serve immediately with the asparagus. Refrigerate any leftovers and use up within 2 days.

Serves 4 as an appetizer or 2 as a side dish.

*Victoria Wesseler*