

Raspberry Vinaigrette

*This is a very versatile dressing that goes with most green salads.
Personally I think it goes best with grilled asparagus.*

- 1/4 cup raspberry vinegar
- 3 fresh raspberries
- 1/2 tsp. Dijon mustard
- 1/2 tsp. salt
- fresh cracked pepper
- 3/4 cup canola oil

Place the first 5 ingredients into a blender and blend for 30 seconds.
While the blender is running, pour in a slow steady stream of canola oil.
If dressing becomes too thick add a few tablespoons of water and blend

makes: 1 cup

Grilled Asparagus Salad

This salad may be served warm or at room temperature.

- 1 lb. pencil asparagus, washed and dried. Trim bottoms so spears are approximately 5 inches in length
- 1 tbsp. olive oil salt and fresh cracked pepper to taste

Preheat a grill to high.

Lightly toss asparagus, oil, salt, and pepper.

Place spears on hot grill for approximately 2 minutes, turning once to get grill marks on both sides of asparagus.

Remove from grill. Place on a serving plate and serve with the Raspberry Vinaigrette.

serves: 4-6

Chef Richard's Upscale Presentation →

*Blanch a few green onions in boiling water until limp and then cool. Trim grilled asparagus tips to three inches in length.
Tie approximately ten spears together with one of the green onions and stand upright, in the center of a salad plate. Place a tablespoon of dressing at the base and garnish with one raspberry.*

