

# Citrusy-Herbed White Asparagus

*Lemon olive oil and asparagus are a match you will love*

SERVES: 4-6  
 PREP TIME: 20 minutes  
 COOKING TIME: 10 minutes  
 TOTAL TIME: 30 minutes

## INGREDIENTS

- Citrusy- Herbed Dressing: Yeild 1/3 cup
  - 1 medium clove garlic, peeled and trimmed + pinch of kosher salt
  - 3 Tbsp. GC Napa Valley Natural Lemon Olive Oil
  - 1 Tbsp. rice wine vinegar
  - 1 Tbsp. fresh dill, chopped + a few sprigs for garnish
  - 1/2 tsp. GC Napa Valley Pink Himalayan Citrus Finishing Salt
  - 1/4 tsp. GC Napa Valley Natural Tarragon Pink Peppercorns
- Seasoned Toasted Bread Crumbs
  - 3 slices white bread, cut into 1/2" - 1" pieces, about 1 1/2 cups
  - 2 Tbsp. unsalted butter
  - 2 Tbsp. grapeseed or canola oil
  - 1/2 tsp. GC Napa Valley Pink Himalayan Citrus Finishing Salt
  - 1/4 tsp. GC Napa Valley pepper of your choice



- White Asparagus
  - 12 cups water
  - 3 Tbsp. kosher salt
  - 2 lbs. fresh white asparagus or green asparagus

## TO PREPARE

- **Dressing:** Cut garlic clove lengthwise in half. Turn the clove flat side down on cutting board. Lay the side of a chef's knife blade on the clove and smash it down with the heel of your hand. Sprinkle garlic with a pinch of kosher salt and chop. Using the side of the knife blade, drag it across the garlic at a slight angle a few times to make it into a paste. In a small bowl, whisk all the dressing ingredients. Let sit at room temperature for at least 15 minutes then taste. Adjust salt and pepper.
- **Toasted Bread Crumbs:** Place the pieces of bread in a food processor. Pulse a few times until the bread resembles coarse crumbs 1/4" - 1/2" pieces. Melt butter and grapeseed oil in a skillet. Add bread pieces, stir to coat, cook and stir until bread is nicely browned and dry. Remove to a plate. Season with Pink Himalayan Citrus Finishing Salt and a GC Napa Valley pepper of your choice.
- **Asparagus:** Bring a large pot with water and salt to a simmer over medium heat. Rinse the white asparagus, then peel from just below the floret to the bottom, removing the thick, bitter skin and any strings. Trim 1/2" - 1" from the bottom. Place asparagus into the simmering water. Increase the heat to maintain a continuous simmer. Cook until fork tender, but firm when pierced with the tip of a knife, 6-12 minutes, depending on the thickness of the spears. Remove asparagus to a sheet pan with paper towels to drain. While still warm, remove towel from sheet pan, leaving asparagus, then drizzle spears with the Citrusy-Herb Dressing to gently coat. Note: If using green asparagus, reduce the cook time.

## TO SERVE

On a serving platter, arrange the dressed asparagus in a row or cross-hatched, then sprinkle with seasoned toasted bread crumbs and garnish with dill sprigs. Serve warm or at room temperature. Appetizer option: Serve asparagus with thin slices of smoked salmon and a glass of 2018 Gabrielle Collection Rosé D'Été Cabernet Sauvignon, Napa Valley.

## SHOPPING LIST

- |   |                         |
|---|-------------------------|
| 1 garlic bulb                                   | FROM YOUR PANTRY        |
| 1 bottle rice wine vinegar                      | Kosher salt             |
| 1 bunch fresh dill                              | Unsalted butter         |
| 1 loaf white bread                              | Grapeseed or canola oil |
| 2 lbs. fresh white asparagus or green asparagus |                         |

## MORE RECIPES & WINE COUNTRY FOODIE CLUB INFORMATION

As a Wine country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings  
[www.oconnellfamilywines.com](http://www.oconnellfamilywines.com)