



Shaved Asparagus Salad with Radishes

Ingredients:

- 1 bunch asparagus, large spears
- 3-4 small radishes (icicle radishes, if available)
- 1 T. lemon juice
- 1 t. lemon zest
- 1 T. balsamic vinegar
- ¼ c. of your favorite extra-virgin olive oil
- 1 scant t. chopped, fresh marjoram
- Salt and pepper to taste
- ¼ c. local goat cheese, crumbled
- Edible flowers for garnish (borage, calendula, or sage flowers)

Method:

On a cutting board, shave the asparagus lengthwise. (You can use the trimmings to make soup or stock). Cut the radishes into quarters and mix with the asparagus in a bowl.

Add the lemon juice, zest, vinegar, oil, marjoram, salt and pepper to a jar. Twist the lid on tight and shake well. Drizzle some of the dressing to your taste over the asparagus and radishes. Pile the asparagus and radishes up on a salad plate, much like pasta. Scatter some cheese over the top and garnish with the edible flowers. Serve with a nice crusty bread.

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