

Marinated Sesame Asparagus

Ingredients:

- 1 pound Tanimura & Antle Asparagus
- 2 TBSP. Rice Wine Vinegar
- 3 TBSP. Soy Sauce
- 1 1/2 Tsp. Sugar
- 1 1/2 Tsp. Dark Sesame Oil
- 1 TBSP. Sesame Seeds, toasted

Directions:

1. Rinse asparagus, trim to about 6 inches.
2. Mix vinegar, soy sauce, sugar and sesame oil and simmer until sugar is dissolved. Do not boil. Chill.
3. Blanch asparagus for 2 minutes and chill in cold water to stop cooking.
4. Place chilled marinade and asparagus in zip lock bag and chill for 4 hours.
5. Just before serving, add about 1 TBSP. Of toasted sesame seeds.



www.taproduce.com