

ESPÁRRAGOS AMARGUEROS "ASPARAGUS IN GARLIC AND PAPRIKA"

This is how our dear friend Patirica Iriate Recio from Sevilla, Spain prepares her asparagus.

1 LB. FRESH ASAPARAGUS
2 TBL. OLIVE OIL
1 SLICE CRUSTY BAGUETTE-STYLE BREAD
1 GARLIC CLOVE, PEELED
¼ TEASPOON PIMENTON DE LA VERA (PAPRIKA)
½ CUP OF WATER
1 TBL. SPOON OF VINEGAR
SEA SALT TO TASTE
1 TBL. CHOPPED PARSLEY

Trim bottom ends of asparagus. Heat oil in a pan and fry the bread until it is golden in color. Place in food processor. Sauté garlic in the oil until it is golden and place in processor as well. Then sauté the asparagus in this same oil for about 3 minutes. Add the pimentón and stir to coat. Pour in water, cover and cook until asparagus is just about tender. While asparagus cooks beat the garlic and bread in the food processor. Slowly add vinegar and a couple tablespoons of the cooking fluid from the asparagus. Pour the mixture over the asparagus and salt to taste. Cook 5 minutes more or until the asparagus is tender. Sprinkle with parsley and serve.

While growing up, Manuel & Alan's parents loved to entertain and have friends over for dinner. Many of them were Italian... so they had the opportunity to experience the food & flavors of Italy quite often! Here are a few twists on simple strawberry desserts from family friends:

FRAGOLE AL MARSALA "STRAWBERRIES WITH MARSALA WINE"

4 PINTS OF FRESH STRAWBERRIES
¼ CUP SUGAR
¼ CUP MARSALA WINE (SWEET)

About 1/2 hour before serving, gently toss all ingredients until sugar is completely dissolved. Toss once more just before serving. You can also add a few mint julep leaves for a little more visual/flavor interest.

FRAGOLE E ACETO BALSAMICO "STRAWBERRIES WITH BALSAMIC VINEGAR"

It is best to use some Bentons or Totems for this quick dessert. Gently rinse strawberries with water and lightly pat dry with paper towel. Cut fresh strawberries in half, and drizzle a small amount of aged (at least 20+ years) balsamic vinegar. Serve immediately & enjoy with friends!

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