

MOREL AND ASPARAGUS SAUTE'

Ingredients

1 lb. fresh Asparagus spears
12 Medium sized Morels (or as many as you find)
2 tblsp. unsalted butter
Salt and Pepper to taste
Splash of Dry Sherry

Preparation

Snap off the woody bottom of the asparagus. Rinse well and slice on the diagonal to inch long pieces. Blanch in boiling water for 3 minutes to retain bright green color and immerse in ice bath. Set asparagus aside.

Soak morels I bowl of water with 1 tsp. white vinegar to remove dirt and any bugs which may be inside. If using dried, soak in water until plump. Clean morels and slice to remove any grit and dead bugs.

Saute' butter in large skillet until foamy. Add morels and cook for 3-5 minutes until juices are drawn. Add asparagus and cook until warmed through. Add splash of Sherry to finish. Salt and Pepper to taste. ENJOY!