

Asparagus with Vin Santo Vinaigrette

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	vin santo
1	tablespoon	lemon juice
1	tablespoon	dijon mustard
1/4	teaspoon	kosher salt
1/4	teaspoon	black pepper
1/3	cup	extra virgin olive oil
1	bunch	asparagus - bottoms trimmed
6		leaves Bibb lettuce
1		hard boiled egg - sliced
1/4	cup	toasted almonds - chopped

In a small saucepan over medium heat, reduce the vin santo to 1/3 cup, about 10 minutes.

In a small bowl, combine the vin santo, lemon juice, mustard, salt and pepper. Whisk to combine, dissolving mustard. While whisking, slowly add olive oil.

Bring a large pot of salted water to a boil over high heat. Add asparagus. Cook until just tender, about 3 minutes. Transfer to a bowl filled with ice water and cool about 3 minutes. Remove and pat dry.

Place lettuce on platter and top with asparagus, then slices of egg and chopped almonds. Drizzle entire platter with vinaigrette.