

# Black Pepper Sabayon on Asparagus Spears

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	whole black peppercorn
2	tablespoons	white onion - finely chopped
1/2	cup	mayonnaise
1/3	cup	sour cream
2	tablespoons	whipping cream
1	teaspoon	white wine vinegar
2	pounds	large asparagus spears - trimmed

Place peppercorns in heavy resealable plastic bag; crush coarsely with mallet. Heat heavy small skillet over medium heat. Add peppercorns and onion. Cook until peppercorns are fragrant and toasted, stirring occasionally, about 4 minutes. Whisk mayo, sour cream, whipping cream, and vinegar in a smal bowl to blend. Stir in peppercorn mixture. Season with salt.

Preheat broiler. Butter 13x9x2 inch glass baking dish or broilerproof casserole. Cook asparagus in a large pot of boiling water until crisp-tender, about 5 minutes. Drain well and pat dry. Arrange asparagus in single layer in prepared dish. Spread with sabayon. Broil until sauce turns golden, about 2 minutes.