

ROASTED PEPPER ASPARAGUS SALAD

Submitted by Merianne Myers

Serves 4

1 red, yellow or orange bell pepper
2 eggs
2 Tablespoons Tarragon vinegar
1/2 cup +/- extra virgin olive oil
2 Tablespoons minced green onions or chives
3 Tablespoons capers, drained
Black pepper

Hard boil the eggs and allow to cool. Once cool, peel and chop or press through a coarse sieve.

Roast the pepper under the broiler or over an open flame burner until the skin is charred. Put in a plastic or paper bag to steam until cool enough to handle. Once cool, remove the skin and seeds and cut into long, narrow strips.

Snap the lower stems off the asparagus and steam for a few minutes in a sauté pan of simmering, salted water. The timing of this depends on the size of the asparagus and how snappy you like them to be. Usually 2 to 3 minutes does it. When done, plunge immediately into an ice bath to cool and set bright green color. When cool, remove them to a paper towel and pat dry.

Whisk the vinegar and salt together until the salt dissolves. Add the oil and whisk to blend. Stir in the pepper strips to coat.

Plate asparagus, drizzle with dressing, drape with pepper strips, sprinkle with chopped egg and top with chives or onions.