

Grilled Asparagus with Romesco Sauce

1-1/2 pounds jumbo fresh California asparagus, trimmed
olive oil, as needed
salt, as needed
freshly ground pepper, as needed
3/4 cup drained, roughly chopped
roasted red bell pepper (from a jar)
2 tablespoons roughly chopped sun-
dried tomato (packed in oil, drained)
2 1-inch slices baguette (about 1
ounce), lightly toasted, torn into
pieces
2 tablespoons blanched, slivered
almonds, toasted
1 clove garlic, roughly chopped
1/2 tablespoon white wine vinegar
1/2 tablespoon chopped parsley,
preferably Italian flat leaf
1/8 teaspoon salt
1/8 teaspoon crushed red pepper or to taste
tablespoons of cool water, as needed



Blanch asparagus in a frying pan large enough to hold asparagus in one layer. Bring approximately 3 inches of water to a boil. Stir in 1 tablespoon salt. Add asparagus. Cook at a medium boil until slightly underdone, about 3 minutes, depending on thickness. Drain on paper towel; cool.

To grill, brush asparagus with olive oil. On an outdoor or a stove-top grill over medium-high heat, grill asparagus, turning frequently, until lightly browned and fork tender, about 5 minutes. Lightly season with salt and pepper. Cool.

Meanwhile, in a food processor, purée roasted red bell pepper and next 8 ingredients. With machine running, drizzle in 1-1/2 tablespoons olive oil. If necessary, thin with 1 tablespoon water at a time until a thick, sauce-like consistency is achieved. Reserve.

Recipe can be made ahead to this point. Refrigerate cooled asparagus and sauce, tightly sealed, if serving more than 2 hours later. Return to room temperature before continuing.

To serve, arrange asparagus on a serving platter or individual plates; serve with Romesco sauce.

Makes 6 servings.

Nutrition Facts Per Serving: 90 Calories, 50 Calories from Fat, 6g Fat, 0.5g Saturated Fat, 0mg Cholesterol, 210mg Sodium, 9g Carbohydrate, 2g Dietary Fiber, 3g Protein. Percentage of Daily Values: 35% Vitamin A, 30% Vitamin C, 2% Calcium, 6% Iron

For a high-quality, high-resolution photo go to: <http://www.calaspphoto.com/>