

# California Asparagus with Blue Cheese and Pine Nuts



## California Asparagus with Blue Cheese and Pine Nuts

This luscious trio of tastes is as good as it reads on the appetizer menu - a real order magnet!

YIELD: 24 SERVINGS

### INGREDIENTS

Red or white wine vinegar  
Finely chopped shallot  
Salt  
Freshly ground black pepper  
Olive oil  
**Extra-large fresh California Asparagus, trimmed, then blanched**  
Firm Blue cheese, chilled  
Pine nuts, toasted

### WEIGHTS/MEASURES

1/3 cup  
2 tablespoons  
To taste  
1/2 teaspoon  
1/3 cup  
  
72, about 5 pounds  
6 ounces (1-1/2 cups)  
1-1/2 cups

### METHOD

1. Whisk together vinegar, shallot, salt, and pepper; whisk in olive oil, reserve.
2. Shred cheese, reserve in refrigerator.

### PER ORDER

Arrange 3 asparagus spears on a serving plate; sprinkle with 1 tablespoon cheese and 1 tablespoon pine nuts.

Nutrients per serving (116.4g): Calories 120, Protein 4.8g, Fat 9.9g, Carbohydrates 5.3g, Cholesterol 5 mg, Fiber 2.3g, Sodium 198 mg.

For more background information and recipes, visit [www.calasparagus.com](http://www.calasparagus.com)  
California Asparagus Commission 311 E.Main Street, Stockton, CA 95202 (209)474-7581

