

Grilled California Asparagus with Romesco Sauce



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This piquant sauce from Spain plays point and counterpoint with the palate. The contrast of the bright green of the spears with the red of the sauce, makes an eye-catching combo.

YIELD: 24 SERVINGS

INGREDIENTS

Prepared roasted red bell pepper
Sun-dried tomatoes (packed in
olive oil), drained, then
roughly chopped
1-inch slices of baguette
Blanched, slivered almonds, toasted
Garlic, roughly chopped
White wine vinegar
Chopped Italian parsley
Crushed red pepper
Salt
Water
Freshly ground pepper
Olive oil

Extra-large Fresh California
Asparagus, trimmed,
then blanched

WEIGHTS/MEASURES

1 pound 8 ounces (3-1/3 cups)

6 ounces (1/2 cup)
4 ounces
1/2 cup
6 cloves
2 tablespoons
2 tablespoons
1/2 tsp or to taste
As needed
As needed
As needed
As needed

72, about 5 pounds

METHOD

In a food processor, puree roasted red pepper, sun-dried tomato, baguette, almonds, garlic, vinegar, parsley, and crushed red pepper. With motor running, drizzle in 1/3-cup olive oil. If necessary, thin with 1 tablespoon of water at a time until a thick sauce-like consistency is achieved. Season with salt and pepper to taste, reserve.

PER ORDER

Brush 3 asparagus spears with oil; season lightly with salt and pepper. Grill, over medium-high heat, turning frequently, until asparagus is lightly browned and tender-crisp. Arrange on a serving plate; serve with 1/4 cup Romesco Sauce on the side.

Nutrients per serving (136.6 g): Calories 74, Protein 3.6g, Fat 3.4 g, Carbohydrates 9.3 g, Cholesterol 0, Fiber 3.2 g, Sodium 135 mg.

For more background information and recipes, visit www.calasparagus.com
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