



Asparagus

Grown by



"What grows together, goes together" is a concept that often holds true, but disparate denizens of the garden sometimes need coaxing to harmonize. A little butter, shallot, and fresh basil turns asparagus and peas into the best of friends.

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[Asparagus, Peas, and Basil \(Piselli con Asparagi e Basilico\)](#)

Gourmet | April 2008
by Ursula Ferrigno

Yield: Makes 6 servings
Total Time: 30 min

ingredients

1/4 cup finely chopped shallots (about 2)
3 tablespoons unsalted butter
2 pound asparagus, trimmed and cut into 1-inch pieces
3/4 pound shelled fresh peas (2 1/2 cups; 1 3/4 pound in pods) or 1 (10-ounce) package thawed frozen peas
1/2 teaspoon fine sea salt
Handful of torn basil leaves (about 3/4 cup)

preparation

Cook shallots in butter in a 12-inch heavy skillet over medium heat, stirring frequently, until just tender, about 4 minutes.
Stir in asparagus, peas, sea salt, and 1/4 teaspoon pepper, then seal skillet with foil. Cook over medium heat until vegetables are tender but still slightly al dente, about 8 minutes. Stir in basil and sea salt to taste.

Cooks' note:

Peas can be shelled and asparagus cut 1 day ahead and chilled, covered. Substitute mini carrots, broccoli or cauliflower florets for peas if desired

[Asparagus with Prosciutto di Parma, Pecorino Pepato, and Poached Eggs](#)

Epicurious | May 2007
Michael Kornick
MK Restaurant

This recipe was created by chef Michael Kornick of MK Restaurant in Chicago.

Yield: Makes 8 servings

ingredients

32 large asparagus spears (about 3 pounds), trimmed and peeled
8 tablespoons extra-virgin olive oil, preferably unfiltered*
8 large eggs
4 teaspoons sea salt
2 teaspoons freshly ground black pepper
8 teaspoons freshly squeezed lemon juice (from 1 medium lemon)
8 thin slices prosciutto di Parma (about 4 ounces total)
3 ounces Pecorino Pepato,** finely grated
2 tablespoons fresh flat-leaf parsley, finely chopped

Unfiltered olive oil, which has a pronounced olive flavor, can contain small particles of olive skin and may appear cloudy. It can be purchased at **Bishop's Orchards.*

***Pecorina Pepato is an aged sheep milk's cheese flavored with whole black peppercorns. Bishop's has several kinds of Sheep Milk Cheese.*

preparation

Have ready large bowl ice water. In medium saucepan over high heat, bring [salted water](#) to boil. Add asparagus and boil, uncovered, until crisp-tender, 2 to 3 minutes. Drain, then immediately plunge spears into ice water to stop cooking. Drain again and pat dry.

Preheat grill to moderate heat.
Transfer asparagus to large rimmed baking sheet and drizzle with 4 tablespoons olive oil. Toss to coat. Grill, in batches if necessary, until lightly charred, 8 to 10 minutes. Keep warm.

Arrange oven rack in middle position and preheat oven to 400°F. Lightly oil muffin pan. Crack one egg into each muffin cup (there will be 4 empty cups). Place muffin pan in large roasting pan and add enough hot water to reach halfway up the sides of muffin pan. Bake until eggs are set but yolks are still runny, about 7 to 8 minutes.

While eggs cook, arrange 4 asparagus spears in fan pattern on each of 8 plates. Sprinkle each plate with 1/2 teaspoon salt and 1/4 teaspoon pepper, then drizzle each with 1 teaspoon lemon juice. Drape 1 slice prosciutto atop asparagus on each plate.

Using small offset spatula, carefully remove eggs from pan and place 1 atop each slice prosciutto. Drizzle with remaining 4 tablespoons olive oil and sprinkle with Pecorino Pepato and parsley.

Cook's note:

If you prefer, the asparagus can be baked instead of grilled. Skip the boiling step. Drizzle the raw asparagus with oil and bake it at 450°F on a large rimmed baking sheet until tender, about 10 minutes.