

ASPARAGUS AND SMOKED SALMON WITH TARRAGON SAUCE



Serves 6

Lula

Ingredients

- 1 cup heavy cream
- 2 tablespoons cider vinegar
- 1 teaspoon fresh lemon juice
- 2 tablespoons minced fresh tarragon
- 1 1/2 pounds asparagus
- 1/2 pound smoked salmon, thinly sliced
- 1/2 lemon

Directions

To make the tarragon sauce, put the cream in a small bowl and whisk in the cider vinegar, one teaspoon lemon juice, and tarragon. Season to taste with salt and pepper. Set aside and let thicken for 5 minutes. Cover and refrigerate until ready to serve.

Bring a large pot of water to a boil. Add two teaspoons of salt. Prepare an ice bath. Blanch the asparagus for 3 minutes, then transfer to the ice bath to stop the cooking. Drain and dry on paper towels.

Slice asparagus into large pieces. Arrange salmon on a platter and drizzle with 1/2 lemon. Top with asparagus and serve with chilled tarragon sauce.