

Easter *Signature* Recipe

Ingredients

2 lb.	Asparagus
8 slices	Bacon
3 cups	Button mushrooms, sliced
¼ cup	Shallots, chopped
⅛ tsp.	Crushed red pepper
¼ tsp.	Black pepper, ground
¼ tsp.	Kosher salt

Asparagus with Bacon and Mushrooms

Directions

1. Snap off and discard tough ends of asparagus. Cut asparagus into 1½- inch pieces. Fill a bowl with ice and water.
2. Cook asparagus in boiling water to cover in a sauce pan over medium-high heat 4 minutes or until crisp-tender; drain. Plunge into ice water to stop the cooking process; drain and set aside.
3. Cook bacon in a large skillet over medium-low heat until crisp; remove bacon, and drain on paper towels, reserving 1½ tbs. drippings in skillet. Discard remaining drippings. Crumble bacon.
4. Sauté mushrooms and shallots in hot drippings over medium-high heat 5 minutes or until shallots are tender. Add asparagus and crushed red pepper; sauté 1 to 2 minutes or until thoroughly heated. Stir in crumbled bacon, black pepper and salt.