

Asparagus w/ Garlic Scapes

This dish is simple, easy, and delicious! Don't be afraid of the horseradish; you can leave it out but we suggest you give it a shot. Horseradish root and garlic scapes are available in early June only, and young garlic is available soon after. The asparagus will be gone mid-June, so grab it while you can! If you miss the local asparagus window, you can always go with the imported kind from the grocery store, but really... the local tastes the BEST. To mellow the garlic, this recipe calls for salting it. Alternately, lightly sauté the scapes or garlic instead. A little heat will also mellow the horseradish root.

INGREDIENTS & DIRECTIONS

- 1 head young garlic (with a few inches of stem) or 2 garlic scapes
- 1 pound asparagus, trimmed and washed
- 2 teaspoons freshly grated horseradish root
- 1 tablespoon olive oil
- 1 fresh lemon
- Salt

Bring a large pot of generously salted water to a boil.

Trim the root end of the garlic; if it has a stem, cut it 4 inches from the bulb.

Slice the bulb and stem in half, lengthwise. Remove any tough outer skin. Lay each half cut-side-down and slice as thinly as possible (if using garlic scapes, also slice as thinly as possible).

Gather up the garlic in a bowl, season with coarse salt and work the salt into the sliced garlic using your fingers. If you don't like the idea of your fingers smelling of garlic, grab some rubber gloves. Let the garlic sit for at least 10 minutes.

Add the asparagus to the boiling water and cook for 2 minutes.
Drain and plunge into a bowl of ice water to stop the cooking.
Drain and dry the asparagus spears, then cut thinly (1/4-inch) on the bias.
Sprinkle the garlic and drizzle some oil over the asparagus - it's ok if it pools a little, especially if it's good oil.
Using a vegetable peeler, scrape away about 1 inch of the horseradish skin from the end of the root; give it a rinse. Grate the white root over the asparagus - about 2 teaspoons.
Season with more salt, if needed, and serve with lemon wedges (trust us, you'll enjoy the spritz of lemon).
Serves 4.

Recipe adapted via Food52

Market Shopping List:

** Availability changes as the seasons change so while it's in season, buy it local!*

- Asparagus* - Bluebird Farm, 18th C. Purity Farm (early June)
- Garlic - 18th C. Purity Farm, Apis Verdi, Blueberry Hill Organics, CT Valley, Oxen Hill, Riverview, Wayne's Organic (July-Oct)
- Garlic Scapes* - Apis Verdi, Wayne's Organic (early June)
- Olive Oil - Ariston, Capa di Roma (June-Oct)
- Horseradish Root* - 18th C. Purity Farm (early June)

- Lemon & salt - **Highland Park Market of Coventry** - Bring this recipe in for FREE lemon through June 9, 2018. (PLU 15)

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