

ASPARAGUS BISMARK

24 LARGE ASPARAGUS OR 6 PER PERSON
1/3 LB OF SLAB BACON OR PANCETTA
4 EGGS
BANYULS VINEGAR (OR CHAMPAGNE AND SHERRY WINE
VINEGAR)
FRESHLY-CHOPPED CHIVES

BRING A LARGE POT OF SALTED WATER TO A BOIL.

TRIM A BIT OFF THE ENDS OF THE ASPARAGUS. LAYING THEM
FLAT, PEEL DOWNWARD FROM THE TIP.

BOIL THE ASPARAGUS ABOUT 3 MINUTES OR UNTIL TENDER.
PLUNGE IMMEDIATELY INTO ICED WATER. AS SOON AS THEY
COOL, DRAIN ON KITCHEN TOWEL.

SLICE THE BACON INTO 1/4 INCH STRIPS. COOK SLOWLY IN 1/3
CUP OLIVE OIL. WHEN CRISP, DRAIN BACON ON PAPER TOWELS.
KEEP THE OIL IN THE PAN.

ARRANGE ASPARAGUS ON SEPARATE PLATES.

WARM BACON/OLIVE OIL MIXTURE ON LOW HEAT.

FRY THE EGGS AND PLACE ON TOP OF THE ASPARAGUS.

RAISE THE HEAT UNDER THE BACON/OLIVE OIL. ADD 1 TBSP OF
BANYULS VINEGAR. SPOON OVER THE EGGS AND ASPARAGUS.

GARNISH WITH BACON AND CHIVES.

SERVES 4