

## PENNE WITH ASPARAGUS AND BREADCRUMBS

1 PACKAGE OF PENNE PASTA  
8 LARGE ASPARAGUS  
1/2 CUP OF BREADCRUMBS  
FRESHLY GRATED PARMESAN CHEESE  
FRESH CHIVES

BRING A LARGE POT OF SALTED WATER TO A BOIL

TRIM OFF THE ENDS OF THE ASPARAGUS. LAY EACH SPEAR ON A FLAT SURFACE AND PEEL DOWNWARD FROM BELOW THE TIP.

BOIL ASPARAGUS FOR ABOUT 3 MINUTES OR UNTIL THEY ARE TENDER. REMOVE FROM THE POT, BUT KEEP THE WATER.

PLUNGE IMMEDIATELY INTO A BOWL OF ICED WATER. AS SOON AS THEY'RE COOL, DRAIN ON A KITCHEN TOWEL. SLICE ON THE DIAGONAL INTO 2 INCH PIECES.

PUT THE PENNE IN THE POT. BOIL FOR 8-10 MINUTES, TILL TENDER.

WHEN THE PENNE IS NEARLY DONE, MELT 3 TBSPS OF BUTTER IN A SAUTE PAN. LET THE BUTTER FOAM. WHEN THE FOAM DISSIPATES, ADD THE BREADCRUMBS. LOWER THE HEAT AND TURN CONSTANTLY WITH A SPATULA SO THE BREADCRUMBS BROWN BUT DO NOT BURN.

ADD THE ASPARAGUS. TOSS BRIEFLY TO COAT WITH BREADCRUMBS AND BUTTER.

DRAIN THE PASTA. TOSS WITH BREADCRUMBS, ASPARAGUS, PARMESAN, AND FRESHLY-CHOPPED CHIVES. SALT AND PEPPER TO TASTE. SERVE EXTRA PARMESAN ON THE SIDE.

SERVES 4

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS

NOTORIOUSLY HARD TO PAIR WITH WINE IS ASPARAGUS, WHICH CAN HAVE SOME BITTER QUALITIES THAT ARE ACCENTUATED IF YOU CHOOSE TOO FRUIT-DRIVEN A WINE. FOR THIS DISH I'M GOING TO RECOMMEND A MINERAL-DRIVEN WHITE FROM WINZERKELLER ANDAU, THEIR 2010 GRUNER VELTLINER. THIS IS SUPER-CRISP WITH SOME WHITE PEPPER AND TART CITRUS

FRUIT. THE HIGH ACID WILL COMPLEMENT THE BUTTER AND CHEESE. \$15/BOTTLE.