

ASPARAGUS AND SNAP PEA SALAD

2 BUNCHES OF THICK ASPARAGUS (4/PERSON)

1/2 LB OF SUGAR SNAP PEAS

1 LEMON

HEAVY CREAM

1/2 CUP FRESHLY- GRATED PARMESAN CHEESE

FRESH CHIVES AND PARSLEY

BRING A LARGE POTTED OF SALTED WATER TO A BOIL.

TRIM 1/2 INCH OFF THE TOUGH ENDS OF THE ASPARAGUS. LAY FLAT AND PEEL DOWNWARD FROM BELOW THE TIP.

BOIL THE ASPARAGUS FOR 3 MINUTES OR UNTIL TENDER.

PLUNGE IMMEDIATELY INTO ICED WATER. REMOVE AS SOON AS THEY COOL AND DRAIN ON A KITCHEN TOWEL. SLICE DIAGONALLY INTO 3-INCH PIECES.

PULL ANY LOOSE STEMS FROM THE SNAP PEAS. SLICE DIAGONALLY INTO 1-INCH PIECES.

PUT A GENEROUS PINCH OF SEA SALT AND SEVERAL GRINDINGS OF PEPPER IN A LARGE BOWL. SQUEEZE IN 1/4 CUP OF LEMON JUICE. WHISK TOGETHER. WHISK IN 1/2 CUP OF PARMESAN CHEESE AND 1/2 CUP OF HEAVY CREAM.

FOLD IN ASPARAGUS AND SNAP PEAS. APPORTION ON 4 PLATES AND SPRINKLE WITH CHOPPED CHIVES AND PARSLEY.

SERVES 4