

Sauteéd Asparagus & Morels  
*serves 4 as a side*

1 tablespoon butter

1/2 pound fresh morels

1/2 teaspoon salt

3/4 pound fresh asparagus, ends trimmed, cut into 2-inch lengths

Parmigiano-Reggiano

In 12-inch nonstick skillet, over medium-low heat, melt butter. Add morels & salt and sauté, stirring occasionally, 10 minutes (morels should just barely be sizzling). Blanch asparagus in boiling, salted water for 2 minutes; drain and place immediately in ice water. Drain again when cool, then add to morels in skillet. Sauté until asparagus is heated, stirring occasionally, about 5 minutes. Serve with shavings of Parmigiano-Reggiano and black pepper if desired.

