



The Edible Garden

Recipe featured at Garden-to-Table weekend featuring asparagus,
June 26-27

Grilled Spring Asparagus

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Makes 10 portions

Ingredients

20 large green asparagus
20 large white asparagus
1 pound shitake mushrooms- grilled and sliced
3 scallions- grilled and sliced
¼ cup olive oil
4 ounces Asian pickling vinaigrette (see recipe below)
1 pound spring baby greens, mesclun
1 orange, cut into supremes
3 ounces citrus aioli (see recipe below)
Salt and pepper to taste

Instructions

- Remove stems from mushrooms, toss with olive oil, salt, and pepper. Place on pre-heated grill and cook until tender.
- Remove root end from scallions, toss with olive oil, salt, and pepper. Place on pre-heated grill and cook until tender.
- Slice mushrooms and scallions and marinate in the Asian pickling vinaigrette.
- Trim asparagus spears, and toss with olive oil, salt, and pepper. Place on pre-heated grill and cook until tender. Can be served warm or chilled.
- To present the salad, place the baby greens in the center of a rectangular platter with the mushrooms on either side of the greens.
- Place the orange segments in the center of the greens as a strip down the middle of the salad
- Overlap and alternate the green and white asparagus spears on either side of the salad.
- Drizzle with the citrus aioli over the asparagus.

For the Asian Pickling Vinaigrette

Ingredients

4 ounces rice wine vinegar
¼ ounce freshly chopped ginger

1 shallot sliced thin
1 tablespoon sugar
½ teaspoon mustard powder
8 ounces olive oil
Salt and pepper to taste

Instructions

- Combine all ingredients and mix with a mini hand blender.

For the Citrus Aioli

Ingredients

1 cup prepared mayonnaise
2 tablespoons orange juice
1 tablespoon lemon juice
1 teaspoon fresh chopped ginger
1 tablespoon freshly chopped cilantro
Siraccha hot sauce to taste
Salt and pepper to taste

Instructions

- Whip together ingredients. Season with salt, pepper, and siraccha hot sauce. Keep aioli thin in order to drizzle over the asparagus.