



Presents



Italian Dressing (Fresh Asparagus Salad)

Presented May 25, 2013 by Merlyn Baker

Ingredients:

5 toes minced or crushed fresh garlic
¼ cup Merlyn's Mystic Italian Roast Rub*
¼ cup red wine vinegar
¼ cup balsamic vinegar
1 cup extra virgin olive oil
1 cup canola oil
fresh asparagus
Optional: spring greens
Optional: additional toppings, as desired

Combine the garlic, roast rub and vinegars in a glass or stainless steel bowl.

Whisk together and allow to sit for 5 minutes (if you have a wand blender I recommend using it instead of the whip)

Combine the oils in a measuring cup.

As you whisk the herb vinegars, slowly add the oils. The slow addition of the oils to the vinegar will help the flavors blend even though they will separate after sitting.

Store in a shaker jar or dressing carafe with a tight fitting lid to simplify service.

Fresh Asparagus Salad

Try blanching or grilling some fresh asparagus then, while it is still hot, toss with a little of the dressing. Chill and serve as the salad course with some fresh spring lettuce greens and/or your choice of a variety of toppings: Fresh strawberries, Fire roasted morel mushrooms, Roasted red peppers, Parmesan cheese, Fresh diced Heirloom Tomatoes, Toasted spring garlic slices, Slices of fresh pear or Grilled fresh peach...the sky is the limit!

*Although Merlyn's Mystic Italian Roast Rub needs to be refrigerated to keep the flavor at its peak for an extended length of time, removing the rub a few hours before it is to be used will allow the extra virgin olive oil to soften as it reaches room temperature and make it easier to work with.