

# ASPARAGUS

## INGREDIENTS:

40gms mainland butter

Bunch (15 stalks) asparagus

1.5 Lt Water

2 Tblsp Salt

6 Tblsp sugar

Pepper to taste



Snap off the bottom of the asparagus stalks to remove the fibrous part of stalk then shape into a point with a knife.

Boil water add salt, sugar and add asparagus. Cook for 4 mins, remove then place asparagus into a hot pan and add the 40gms butter and toss.

Serve in a bowl and season with fresh black pepper.

