

Chilled Asparagus in Dilled Mustard Sauce (from *The Enchanted Broccoli Forest*, Mollie Katzen)

Preparation time: 10 minutes (Additional chilling time is optional)

Yield: 4-5 servings

1 lb asparagus
1 cup firm yogurt
¼ cup mayonnaise (optional)
2 Tbsp Dijon mustard
2 Tbsp minced fresh dill
2 Tbsp minced fresh chives
salt to taste (optional)
fresh black pepper to taste

Snap off and discard the tough bottom ends of your elegantly thin asparagus.

Steam the spears over boiling water until just tender. Remove them immediately from the heat, rinse under cold running water, and drain well. (At this point, you can leave them at room temperature or chill until serving time.)

In a small bowl, combine yogurt, optional mayonnaise, mustard, and herbs, and whisk until smooth. Season to taste with salt (or not).

To serve, arrange the asparagus in a shallow dish, drizzle on the dressing, and grind some fresh black pepper over the top. That's it!