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Selections from our “Mucho Easy” Recipe Collection

### *Divine Asparagus*

We love Asparagus season and this sweet and tangy sauce adds just the right burst of flavor and makes it easy to prepare ahead and easily serve together with your main dish. If you have any leftover, dilute and use as salad dressing.

#### INGREDIENTS

1 pound asparagus, bottoms trimmed, cut on an angle  
1/4 cup fresh scallions, minced (optional)  
1 tablespoon apple-cider vinegar  
2 tablespoons lemon juice  
2 tablespoons Dijon mustard  
1 teaspoons sugar  
1/3 cup olive oil  
1 tablespoon fresh parsley, chopped  
3 tablespoons fresh dill, chopped  
Salt  
1/4 teaspoon freshly ground black pepper

#### DIRECTIONS:

In a boiling pot of water, cook the asparagus for 5-7 minutes. To keep the color bright, do not overcook. Drain; run under cold water to stop the cooking process and drain again.

In a medium jar or cruet, combine the scallions, vinegar, lemon juice, mustard, sugar, oil, parsley, dill, salt, and pepper. Shake well until combined.

Pour dressing over asparagus right before serving.

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