



Oma's Asparagus Salad Recipe

Ingredients:

- 1½ lb asparagus
- salt, pepper
- 2 hard-boiled eggs, peeled and chopped or sliced
- 4 - 6 radishes, sliced
- 4 green onions, sliced
- 2 Tbsp white wine vinegar
- 3 Tbsp sunflower oil
- 1 Tbsp mustard (optional)
- 2 Tbsp chopped parsley

Instructions:

1. For white asparagus, peel, cut off tough ends, and cut into bite-sized pieces. Cook in simmering salted water for about 10 - 15 minutes, until tender.
2. For green asparagus, snap off tough ends. Cut into bite-sized pieces and cook in simmering salted water about 5 minutes, until tender.
3. Drain asparagus and put into bowl.
4. Add chopped eggs, sliced radishes and onions to bowl. (Omit the eggs if you're making this vegan.)
5. In separate bowl, mix vinegar and oil (and mustard, if using).
6. Pour dressing over asparagus mixture. Mix gently, re-seasoning with salt and pepper. Garnish with parsley to serve.
7. Serves 4