

Asparagus with Lemon Tarragon Aioli

This makes a great appetizer or side dish! The Lemon Tarragon Aioli adds exciting flavors to the pungent asparagus spears.

Ingredients

1-2 pounds Asparagus, tough ends removed and peeled if too thick
Olive Oil
Freshly ground Sea Salt and Black Pepper

Lemon Tarragon Aioli

3 large pasteurized Egg Yolks
2 tablespoons fresh squeezed Lemon Juice (about 1 lemon)
2 teaspoons Dijon Mustard
½ teaspoon Salt
¼ teaspoon Black Pepper
½ teaspoon Granulated Sugar
4 teaspoons chopped Tarragon, divided
3 large Garlic cloves, peeled and coarsely chopped
1 cup Olive Oil or as needed

Preparation

Prepare Aioli: Place egg yolks, lemon juice, mustard, salt, pepper, sugar and 2 teaspoons chopped tarragon into a blender (preferably high-performance, Vitamix recommended) and secure lid. Turn on to low speed then quickly increase to a medium-high speed. While machine is running, remove lid plug and drop in garlic through the lid plug opening. Blend for 10 seconds, and then reduce to medium speed. With the machine still running, slowly pour oil in a steady stream through the lid plug opening until emulsified. Transfer aioli to a small bowl and mix in up to two remaining teaspoons of chopped tarragon to taste.

Roast Asparagus: Set the oven to broil with rack in upper thirds.

Place asparagus in a single layer on a large sheet pan, drizzle with olive oil and sprinkle with salt and pepper. Roast until stalks are just tender, about 6-8 minutes depending on thickness.

Serve Asparagus with Lemon Tarragon Aioli on the side.

*Light Olive Oil or Grapeseed Oil may be substituted for Olive Oil