

WHITE ASPARAGUS, PARSLEY AND CRANBERRY SALAD

(adapted from Fine Cooking magazine)

12 oz. white asparagus, trimmed, sliced very thinly on a sharp diagonal

1/2 oz. (about 1 cup) fresh flat-leaf parsley leaves

1/4 cup dried cranberries

Kosher salt and freshly ground black pepper

1/4 cup grape seed oil

2 Tbs. Sherry vinegar

1 tsp. honey

lettuce leaves, for serving

In a medium bowl, toss the asparagus with the parsley leaves and cranberries. Lightly season with salt and pepper. Whisk together the oil, vinegar, honey, and 1/4 tsp. each salt and pepper until emulsified. Toss the salad with enough dressing to lightly coat, and serve over lettuce leaves.