

Recipe for: Asparagus with Lemon-Thyme Butter

Ingredients: 1 pound asparagus, trimmed
3 Tbsp. butter
1 tsp. fresh thyme, stemmed and chopped
1 tsp. fresh lemon juice
Fresh ground pepper to taste
Real Salt to taste

Preparation:

Blanch asparagus in a pot of rapidly boiling salted water until crisp and tender, about 3 minutes.

Transfer to a platter.

Heat butter over medium heat in a small saucepan.

Add thyme and lemon juice and simmer until butter is a light brown.

Pour over asparagus and sprinkle with salt and pepper.

Serve warm.