

HAWAIIAN ASPARAGUS SALAD WITH PAPAYA RELISH

Elena Hickman

1 1/2 qt.. Boiling salted water.
32 asparagus spears, trimmed
1/2 cup rice vinegar
1 cup salad oil
salt and white pepper to taste
6 tsps. pickled ginger, chopped
2 tsps. garlic, chopped
1 yellow bell pepper, seeded and julienned
1 large papaya sliced
Romaine lettuce leaves
1 1/2 med. tomatoes, peeled, seeded and diced
2 tbsp. toasted sesame seeds

Blanch asparagus in boiling water just until tender. Remove asparagus and dunk into iced

water. Drain well

Combine and whisk together vinegar, oil, salt, pepper, ginger and garlic.

Pour over asparagus, peppers, tomatoes and papays; marinate 2-4 hours. (I have done it over night)

Mix and arrange marinated salad on romaine leaves. Garnish with sesame seeds. '

Serves 4

• I like to serve the asparagus just as a vegetable after it has been marinated but I do garnish with the toasted sesame seeds: