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## Asparagus Stir-fry

2 pounds asparagus  
3 tablespoons olive oil  
3 teaspoons sesame oil  
2 tablespoons chopped fresh ginger  
1 clove minced garlic  
1 tablespoon soy sauce  
¾ cup roasted cashews  
(optional: cubed chicken)

Cut each asparagus stalk into 3 pieces. Heat oils and sauté ginger and garlic for a minute. Add the asparagus and fry for 4 minutes. Add soy sauce and garnish with cashews. For a main course, stir-fry chicken marinated in soy sauce separately. When done add at the same time as asparagus. Serves 4 to 6.

## Asparagus Strudel

1 pound asparagus  
½ cup minced onions  
2 ½ sticks butter  
½ pound Swiss cheese, grated  
½ cup Parmesan cheese, grated  
2 ounces sliced toasted almonds  
3 eggs  
½ cup mixed fresh herbs: dill, mint, chives and parsley  
OR 1 tablespoon dried dill  
Salt and pepper  
2 tablespoons lemon juice  
16 leaves filo pastry, thawed

Chop asparagus into 1-inch lengths and blanch for 3 minutes. Saute onions in 4 tablespoons of the butter until soft. Mix onions and asparagus in a large bowl with all other ingredients except butter and filo. Preheat oven to 350 degrees and melt butter. Brush bottom and sides of a 13-by-9-inch pan with butter. Layer eight filo sheets, alternating with brushes of butter, in the pan. Pour asparagus filling in pan and top with remaining eight sheets of filo, layered with butter. Trim edges and bake for 45 minutes or until golden brown. Serve from pan or invert onto cookie sheet. Serves 6 to 8.

## Asparagus & Blue Cheese Pasta

1 pound asparagus  
3 quarts water  
1 cup half & half  
1 cup Parmesan cheese, grated  
1 cup blue cheese (Gorgonzola is best), crumbled and mixed with 1 tablespoon flour  
4 tablespoons butter  
1 pound pasta

Cut asparagus into 1-inch pieces, steam 1 to 2 minutes, then drain and set aside. Put pasta water on to boil. Heat half & half in a heavy pan on low heat. Slowly add the cheeses and flour, whisking until blended. Add asparagus and butter to the sauce. Continue to simmer on low. Cook pasta in boiling water until done. Toss the sauce and drained pasta in a bowl. Serves 3 to 4.

## Easy Asparagus Soup

4 cups chopped onions  
1 stick butter  
2 quarts chicken stock  
2 pounds asparagus  
½ cup cream

In a soup pot, sauté onions in butter until golden. Add stock and bring to a boil. Cut the tips off the asparagus and set aside. Chop the remaining asparagus and add it to the pot. Simmer for 30 minutes on low. Puree the soup in a food processor and return puree to the pot. Add the tips and cook on low 5 to 10 minutes. Add the cream, season with salt and pepper, and serve. Serves 8 to 10.

## Charlemagen Salad with Hot Brie Dressing

2 to 3 medium heads romaine, leaf lettuce, or fresh spinach  
garlic croutons  
½ cup olive oil  
4 teaspoons minced shallot or scallions  
2 teaspoons minced garlic  
½ cup white wine vinegar  
2 tablespoons lemon juice  
4 teaspoons Dijon mustard  
8 to 10 ounces ripe, room temperature brie cheese, rind removed and cut into small pieces  
freshly ground pepper

Tear greens into bite-size pieces and toss with garlic croutons in a large bowl. Warm oil in a heavy skillet. Add onions and garlic and cook until golden, about 5 minutes. Blend in remaining seasonings. Add the cheese a little at a time, stirring constantly. Toss the hot dressing with the greens and croutons and serve.