

Egg and Asparagus Salad

Kitty O'Neal, KFBK
PAWS Easter Brunch
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INGREDIENTS:

1 lb. asparagus, trimmed and
blanched until tender
2 eggs, hard boiled and coarsely
chopped
1 shallot, minced
2 tbs. white wine vinegar
4 tbs. virgin olive oil
1 tbs. capers
2 tsp. chopped parsley
salt and pepper to taste



COOKING INSTRUCTIONS:

1. Combine shallots and white wine vinegar with salt and let stand about 10 minutes.
2. Then stir in olive oil and season with pepper, and more salt if necessary.
3. Arrange the asparagus on serving plates. Spoon dressing evenly over asparagus.
4. Garnish with egg capers and parsley.