
Marinated Asparagus

Home Cookin - Junior League of Wichita Falls, TX - 1976

2 pounds fresh asparagus spears, cooked and drained

2/3 cup olive oil

1/3 cup tarragon vinegar

1 tablespoon dried, minced onion

2 tablespoons sweet relish

1 jar (4 ounce) chopped pimientos

1 hard-boiled egg, grated

2 tablespoons dried parsley flakes

3/4 teaspoon salt

1/4 teaspoon pepper

In a deep dish, place the drained asparagus. Gradually add the oil to the vinegar using a whisk to blend.

Add the onion, relish, pimiento, egg, parsley, salt and pepper. Pour the mixture over the asparagus.

Marinate for twelve to fourteen hours.

Serve cold.

Yield: 6 to 8 servings

Salads

Per Serving (excluding unknown items): 1350 Calories; 148g Fat (96.5% calories from fat); 6g Protein; 6g Carbohydrate; trace Dietary Fiber; 212mg Cholesterol; 1662mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 29 Fat; 1/2 Other Carbohydrates.