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# Asparagus with Lemon-Mustard Sauce

*Marsha Hemphill Huggins*

*Party Recipes from the Charleston Junior League - 1993*

**2 bunches (about two pounds) asparagus (medium size stalks), trimmed**

**1 cup mayonnaise**

**2 tablespoons fresh lemon juice**

**2 tablespoons prepared yellow mustard**

**2 to 3 teaspoons sugar (to taste)**

In a vegetable steamer set in a large saucepan, steam the asparagus over boiling water until tender when pierced with a fork, about 5 to 8 minutes. Immediately plunge the asparagus into a bowl of ice water to stop the cooking. Remove when cool and set aside to drain.

Make the sauce: In a small bowl, combine the mayonnaise, lemon juice, mustard and sugar. Mix with a whisk. Let stand for about 2 minutes. Whisk again. Taste and add more sugar or lemon juice, as needed.

Serve the asparagus at room temperature, or chilled on individual plates with the sauce spooned on top or on a platter with the sauce used as a dip.

Yield: 8 to 10 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 1585 Calories; 187g Fat (98.8% calories from fat); 3g Protein; 3g Carbohydrate; trace Dietary Fiber; 77mg Cholesterol; 1251mg Sodium. Exchanges: 0 Fruit; 16 Fat.*