
Asparagus with Lemon Butter

Quantity	Ingredients	Preparation Notes
2 lbs	Fresh Asparagus	• Snap off tough ends of asparagus
1/4 C	Butter or Margarine	• Remove scales with peeler (if desired)
1/2 tsp	Salt	• Melt butter in skillet
1/2 tsp	Fresh Ground Pepper	• Add asparagus
1 Tbsp	Grated Lemon Rind	• Sauté for 3 minutes or until crisp-tender
1/4 C	Fresh Lemon Juice	• Add salt and pepper and remove from heat
	Lemon Rind Strips for Garnish	• Toss with lemon rind and juice
		• Garnish