

QUICK-BRAISED ASPARAGUS WITH DIJON-HERB PAN SAUCE

Ingredients

2 tsp. lemon juice
1 1/2 tsp. maple syrup
1/2 tsp. Dijon mustard
1 Tbsp. extra virgin olive oil
1 Tbsp. unsalted butter, divided
1 bunch asparagus, medium-thick, each spear trimmed to 6 inches in length
1/4 tsp. kosher salt
1/4 cup low-sodium chicken broth
1 tsp. fresh chervil or thyme, roughly chopped

Directions:

Combine the lemon juice, maple syrup and Dijon mustard in a small bowl.

In a sauté pan, heat the olive oil and 1/2 Tbsp. butter over medium-high heat.

When the butter has melted and is bubbling, add the asparagus and salt; toss well to coat. Arrange in one layer and cook, without stirring, until the undersides are nicely browned, 4-5 minutes.

Using tongs, turn each spear over and cook, without stirring, just until the other side is beginning to brown, about 2 minutes.

Carefully pour the chicken broth into the pan and immediately cover it. Simmer until the liquid reduces almost completely and only 1 or 2 tsp. is left, about 2 minutes.

Uncover and take the pan off the heat.

Add the remaining butter, the lemon-maple-mustard mixture and most of the herbs. Stir gently with a silicone spatula, incorporating any browned bits from the bottom, until the butter has melted and the pan sauce is slightly glazy.

Transfer the asparagus to a serving platter or plates and pour the pan sauce over it, scraping all the sauce out of the pan.

Garnish with remaining herbs.

Credit: Martha's Vineyard Magazine