

Asparagus with Orange Vinaigrette

*Stephanie Collins
From Southern Living*

3 lbs. fresh asparagus	2 large navel oranges,
2 shallots, chopped	sectioned
¼ cup white balsamic vinegar	⅛ tsp. salt
1 tsp. grated orange rind	⅛ tsp. pepper
	½ cup olive oil

Snap off tough ends of asparagus; arrange asparagus in a steamer basket over boiling water. Cover and steam 3 to 5 minutes or until crisp-tender. Plunge asparagus into ice water to stop the cooking process; drain.

Combine shallots, vinegar, and next 4 ingredients; gradually whisk in ½ cup olive oil, blending well. Drizzle over asparagus. Serve immediately. *Make 6 to 8 servings.*

If the asparagus are fat or you prefer them more tender, you can increase the cooking time.

Broccoli with Lemon Sauce and Almonds

Patricia Cooper

2 tsp. cornstarch	1 tsp. lemon rind
½ cup chicken broth	¼ tsp. pepper
¼ cup lemon juice	1 bunch broccoli
1 Tbsp. sugar	⅓ cup toasted almonds

Combine cornstarch, chicken broth, and lemon juice in small pan. Cook over medium heat, stirring until thickened. Stir in sugar, lemon rind, and pepper. Spoon over cooked broccoli. Sprinkle with toasted nuts.