

Oven Roasted Asparagus With Green Sauce

I found the original recipe in Bon Appetit in April 1991 and made a couple of changes along the way. I always start making the sauce as it reads below and adjust as I go... sometimes a little more lemon, sometimes a little more anchovy, sometimes a little more mustard...start here and see where it takes you. This is definitely a crowd pleaser.

2 cups loosely packed fresh Italian parsley leaves

2 cups loosely packed fresh basil leaves

3 tablespoons fresh lemon juice

5 oil-packed anchovy fillets

2 tablespoons drained capers

1 garlic clove

1 teaspoon Dijon mustard

¼ teaspoon pepper

Pinch of salt

2/3 cup olive oil

2 pounds asparagus, trimmed

2 tablespoons olive oil

2 tablespoons water

Combine first nine ingredients in processor. Blend until smooth. With machine running, gradually add 2/3 cup olive oil through feed tube. Taste and adjust seasoning. (Sauce can be prepared 2 days ahead.) Cover and refrigerate. Bring to room temperature before serving.

Position rack in top third of oven and preheat to 450. Place asparagus on heavy, large cookie sheet. Drizzle with 2 tablespoons oil and water. Toss gently to coat. Bake asparagus until just tender and light brown, about 10 minutes. (Start checking them with a fork at about 7 minutes.) Divide asparagus among plates, spoon sauce over and serve.