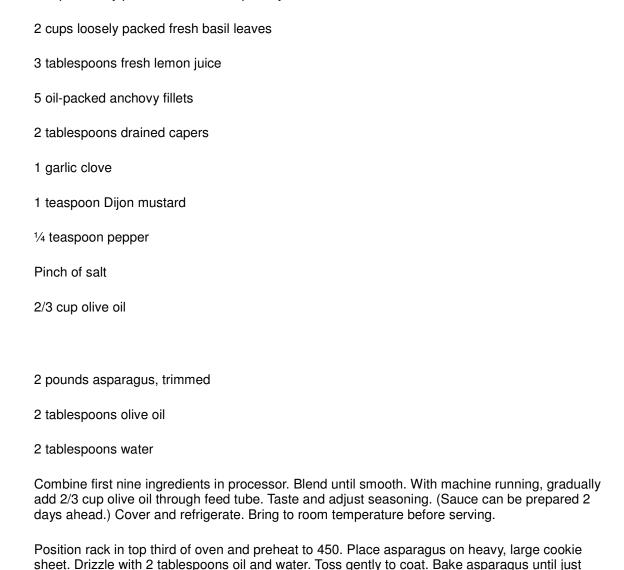
Oven Roasted Asparagus With Green Sauce

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



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.