

Simple Brown Butter Asparagus

1 pound fresh asparagus
2-3 T butter
½ lemon
Salt & Pepper



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1. In a large pot, add 2-3 qts water and 3 T salt. Bring to a rolling boil.
2. Trim asparagus bending each stalk and it will snap the tough woody end off. Place asparagus tips into boiling water; boil 3-4 minutes until almost tender. Drain and pat dry with paper towels.
3. Heat a skillet to medium high heat. Add butter and swirl pan around so butter is evenly spread. Melt butter while swirling occasionally until it begins to turn light brown.
4. Add asparagus to butter; toss and cook for about a minute. Season with pepper and a squeeze of lemon juice. The heat may need to be adjusted a bit lower so butter does not burn. (You're looking for browned, nutty butter)
5. Transfer asparagus to a serving platter and enjoy.