

Asparagus (Barb's)

Source: Barbara Allen 5/6/06

Ingredients

- Thick Asparagus
- Olive Oil
- Salt
- Dusting Of Sugar
- Tarragon, Optional

Method

Heat oven to 200°F. (Recipe says 175°F but Barb did 200)

Buy thick asparagus and break off the ends. Try and break as far down as possible because the slow cooking helps with the toughness.

Peel two or three inches of the stem.

Line the asparagus up on parchment paper no more than two thick. Sprinkle with olive oil, salt and a dusting of sugar. If you have tarragon, put some on top.

Wrap the asparagus, rolling or folding in the paper and then tie with string.* Put in the oven and slowly roast for 3 HOURS.

*Barb used a lot of asparagus and put another piece of parchment on top and then folded it in and she did it in two packages.

Sauce

2 tbsp mayo 2 tbsp half-and-half 12 capers, chopped tarragon, optional