

Selena + GORDON RAMSAY

EPISODE 10

INGREDIENTS

For Sautéed Asparagus:

2-3 bunch green asparagus, trimmed

2 tbsp unsalted butter, cubed

1 cup vegetable stock

Kosher salt to taste

Black pepper, fresh ground to taste

For Meyer Lemon Vinaigrette:

2-3 each Meyer lemons, zested and juiced

1 tbsp honey

1 tbsp brunoise shallots

2 tsp chives, sliced

1 tbsp parsley, chopped

½ cup extra virgin olive oil

Smashed Potatoes:

Leftover new potatoes with garlic and chives.



SMASHED POTATOES + SAUTÉED ASPARAGUS WITH MEYER LEMON VINAIGRETTE

DIRECTIONS:

For Sautéed Asparagus:

1. Heat a large sauté pan over medium high heat. Season the asparagus spears liberally on a sheet tray or baking pan with coarse cracked black pepper and lemon salt. Pour one tablespoon of olive oil into the hot pan and let it start to smoke. Add the asparagus spears in an even layer and any remaining seasoning from the tray. Cook for 90 seconds or until the asparagus is brightening as well as

beginning to char. Flip all of the spears over, add the butter and shake the pan so the butter can touch the bottom of the pan. Let the butter brown and the spears char the asparagus for another 90 seconds.

2. Deglaze with vegetable stock, turn off the heat and place a lid or folded piece of aluminum foil on top of the asparagus to steam for 2-5 minutes. Check the asparagus for doneness with a cake

tester or toothpick. If the cake tester is still hard to poke through, let the asparagus simmer on low heat for another 2 minutes. If the cake tester pokes through the asparagus fairly easily, remove from heat and reserve for plating.

For Meyer Lemon Vinaigrette:

1. Whisk meyer lemon juice and zest, honey, shallots, thyme, parsley in a small mixing bowl. Slowly whisk in the EVOO. Season to taste with the salt and cracked pepper.