



Mr. Asparagus' Appetizer



Ring Fingers

Ingredients:

1 large fat carrot,
peeled (the largest
carrot you can
find)

1/4 lb. small
pencil sized fresh
asparagus

Coarse kosher salt
and pepper

Butter



Procedure

Cut four (4) notches around the carrot lengthwise with a sharp knife so that it looks notched; then slice crosswise into about 1/2-inch rounds. Ream out the center of each carrot round, being careful not to break the ring.

Using pencil sized asparagus, use the tips only, and cut them approximately 4 inches long.

Put the asparagus inside the carrot ring (usually 2 to 4 asparagus will fit into a carrot ring). Steam them until tender crisp; toss gently being careful not to break the carrot ring, with salt, pepper, butter and serve.