

## **SPRINGTIME ASPARAGUS MEDLEY**

**By Dorothy Zehnder**

1 Cup water  
2 Pounds fresh asparagus, trimmed and cut into 2-inch pieces  
2 Small tomatoes, cut into wedges  
2 Tablespoons sweet pickle relish  
2 Tablespoons dill relish  
3 Tablespoons chopped parsley  
2 Tablespoons green onion, chopped  
2 Tablespoons green peppers, chopped  
2 Tablespoons red peppers, chopped  
1/4 Cup cider vinegar  
3/4 Teaspoon Worcestershire sauce  
1 Clove fresh garlic, minced  
1 Tablespoon sugar  
1/2 Teaspoon Bavarian Inn All Purpose Seasoning  
1/2 Teaspoon Bavarian Inn Supreme Pasta & Salad Seasoning  
1/2 Teaspoon paprika  
1/2 Teaspoon salt  
1/4 Cup vegetable oil  
1/3 cup crumbled blue cheese, optional  
1/3 cup sliced almonds, toasted

In a large saucepan, bring water to a boil. Add asparagus; cover and cook for 1-2 minutes or until crisp-tender. Drain and cool. Add tomatoes, relishes, parsley, onion, and peppers. Mix in gently and cool.

In a blender, combine the next 8 ingredients (vinegar through the salt); cover and process until smooth. While processing, gradually add oil in a steady stream. Pour over asparagus mixture and toss to coat. Transfer to a serving bowl; sprinkle with blue cheese if desired, and top with almonds. Serve cold.

Yield: 8-10 servings.

*Note from Dorothy – This is a dish that makes me think of spring potlucks and gatherings. Several ingredients, but so easy to put together. My family loves it! Best if made ahead and allowed to marinate for 3-4 hours.*