

ASPARAGUS WITH ROASTED RED PEPPER SAUCE

Prepared by: Ron Innes, June 2018

Source: chefpaul.com

ingredients

1 tablespoon vegetable oil
½ cup chopped onions
1 cup chopped roasted red bell peppers
¼ cup chopped roasted fresh Anaheim chile peppers
1 cup vegetable or chicken stock
2 tablespoons chopped roasted fresh jalapeno chile peppers
1 teaspoon minced fresh garlic
2 tablespoons unsalted butter
1 tablespoon dark brown sugar
1 pound trimmed, steamed asparagus

how to prepare

Heat the oil in a 10-inch skillet over high heat. Add the onions, red bell peppers, and the Anaheim peppers and cook, stirring almost constantly, for 4 minutes. Add the stock and bring to a boil. Add the jalapeños and garlic, and stir well. Remove from the heat and purée in a food processor or blender. Return the purée to the skillet and bring almost to a boil, then whisk in the butter and brown sugar. Remove from the heat.

Serve over steamed asparagus.

