



## Asparagus with Cream Sauce

Yield: 8 Servings

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- 2 pounds fresh asparagus
- 1 tablespoon butter or margarine
- 1 1/2 tablespoons flour
- 1/2 cup chicken broth
- 1/2 cup half & half
- 2 tablespoons Dijon mustard
- 1 teaspoon fresh lemon juice
- 1/4 teaspoon freshly ground pepper

*Snap off tough ends of asparagus; remove scales from stalks with knife or vegetable peeler, if desired. Cover and cook asparagus in a small amount of boiling water 6-8 minutes or until crisp-tender; drain. Arrange in serving dish; keep warm. Melt butter in a small saucepan over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add chicken broth and half & half; cook over medium heat, stirring constantly, until thickened and bubbly. Stir in mustard, lemon juice and pepper. Spoon over asparagus.*

Good; it's a little tangy with the lemon juice, nice consistency of sauce. -DZ