

Lemon Butter Asparagus

Lemon butter asparagus, although this recipe sounds like it might be artery-clogging, it is a healthier version of the classic Asparagus with Hollandaise Sauce. Make enough to serve seconds ... they will want more!

Ingredients

- 2 lbs. fresh asparagus washed with the woody ends removed
- 2 T. olive oil
- 4 T. butter (real butter)
- Juice of 1/2 lemon
- 1 T. lemon zest (be careful not to include the white membrane)

Instructions

Melt butter and olive oil in a lidded frying pan. Add lemon juice, lemon zest and asparagus and cook covered on high until asparagus just turns bright green (check it often). Remove from heat (asparagus will continue to cook as long as it is in the pan) and serve promptly.

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