

Grilled Asparagus with Rosemary Aioli

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef

Asparagus:

20 pieces of jumbo asparagus

Pinch of red pepper flakes

1 ½ tablespoon Texas Olive Oil Ranch Extra Virgin Olive Oil

Kosher salt and black pepper

Rosemary Aioli:

1 egg yolk

½ cup canola oil

½ cup Texas Olive Oil Ranch Extra Virgin Olive Oil

½ teaspoon Dijon mustard

½ tablespoon fresh rosemary chopped fine

1/8 teaspoon lemon juice

Kosher salt and white pepper

For the asparagus: Cut off the bottom part of the asparagus and place on a plate. Drizzle the olive oil over the asparagus and then add the red pepper flakes, salt and pepper. Toss the asparagus to make sure that they are covered and let sit at room temperature for 30 minutes or until you are ready to grill. Grill until tender.

For the aioli: In a small bowl add the egg yolk and mustard then whisk to combine. Slowly drizzle the egg yolk and mustard in the oils, whisking constantly. Do not pour fast. If the aioli becomes too thick, add a little water to thin. When all the oil has been blended in, add the rosemary, lemon juice and salt and pepper to taste.