

Vegetables & Sides



GRILLED ASPARAGUS

INGREDIENTS

Serves 4

- 1 tablespoon baking soda
- 1 gallon water
- 20 medium stalks asparagus
- 3 tablespoons Original Chef's Grill Plus

METHOD

1. To boil the asparagus, combine the baking soda with one gallon of water in a large saucepan and bring to a boil. For smaller stalks, boil one minute; for larger stalks, boil 2 to 3 minutes. Plunge into ice water immediately to cool.

2. Preheat the grill. Brush the asparagus with the Chef's Grill Plus. Grill to desired doneness. Serve immediately.

CREOLE COLE SLAW

INGREDIENTS

Serves 6

- 1 cup mayonnaise
- 1/2 cup ketchup
- 1/4 cup white vinegar
- 1 tablespoon prepared mustard
- 1 teaspoon Worcestershire sauce
- 1/4 cup sugar
- salt to taste
- cayenne pepper to taste
- 1 cup shaved carrots
- 6 cups shredded green cabbage

METHOD

1. Combine the first 8 ingredients in a bowl and mix well.
2. In a separate bowl, mix the carrots and cabbage. Drizzle with the dressing mixture; toss to coat well. Refrigerate till serving time.

WHITE BEAN AND TRUFFLE OIL MASH

INGREDIENTS

Serves 8

- 1 cup dried Great Northern white beans
- 3 quarts water
- 1 teaspoon chopped garlic
- 1 teaspoon salt
- 1/4 cup (or to taste) white truffle oil freshly
ground black pepper to taste

METHOD

1. Combine the first 4 ingredients in a large saucepan; bring to a boil. Reduce heat and cook for 1 1/2 hours or till beans are very tender.
2. Process the mixture with the cooking liquid in a food processor till smooth. Drizzle in the truffle oil and mix well. Season with pepper.