

Betty's Merry Marinated Asparagus



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In this video, Betty demonstrates how to make Merry Marinated Asparagus. This is a great dish for any time of the year, but it looks particularly festive on a holiday table, and it's healthy, too!

Ingredients:

- 1 bunch fresh asparagus
- ½ teaspoon salt
- 1 small green bell pepper, finely chopped
- 1 small bunch green onions with tops, chopped
- 1 stalk celery, finely chopped
- 1 clove garlic, finely chopped
- 2 ounce jar diced pimiento (or pimiento strips)
- ½ cup vegetable oil
- ½ cup red wine vinegar (You may use any type of vinegar.)
- ½ cup sugar
- ¼ teaspoon paprika

Wash the asparagus and snap off woody ends. Place in a pot of boiling water, along with ½ teaspoon salt. Cook for about 5 minutes, until crisp-tender. Drain through a colander and run cold water over the asparagus in the colander until cooled. Lay asparagus flat in a 13-inch by 9-inch by 2-inch baking dish. Set aside. In a large bowl, combine green pepper, green onion, celery, garlic, pimientos, vegetable oil, vinegar, sugar, and paprika. Mix well and pour over asparagus. Chill 4 hours or overnight. Drain marinade before serving. This green vegetable is nutritious and delicious! I hope it brightens your holiday table! --Betty ☐