

Betty's Asparagus with Peanuty Hollandaise Sauce Recipe



Uploaded on 26 Feb 2009

In this video, Betty prepares an elegant asparagus dish, topped with easy and delicious homemade Hollandaise sauce, then sprinkled with crushed peanuts. It has great eye-appeal and is healthy and yummy!

Ingredients:

- 1 average-sized bunch raw asparagus
- water for cooking the asparagus (salted with 1 teaspoon salt)
- 3 oz. cream cheese, softened to room temperature
- 2 egg yolks (separate the eggs and discard the whites or save them for another recipe, like meringue)
- 2 tablespoons lemon juice
- 1/4 teaspoon salt
- 1/4 cup crushed salted peanuts (no husks)

First, wash the asparagus and snap off the coarse bottom ends. (Discard the ends or save them for something like cream of asparagus soup.) Put about 1 inch of water in a large round pot, add 1 teaspoon salt, and bring the water to a boil. Place the asparagus into the boiling water and return to a boil. Cook the asparagus, uncovered, for 5 minutes. Then place the lid on the pot, and cook the asparagus 7 minutes longer. Drain the asparagus with a collander and place the drained asparagus on a serving platter or in a serving bowl. Cover the serving dish with aluminum foil to hold in the heat while you make a quick Hollandaise sauce. For the sauce, begin with 3 oz. cream cheese. Mash it with a fork until smooth, and then place it in a small saucepan. Add one egg yolk at a time, and mix each one thoroughly with the cream cheese. Now add the lemon juice and salt, and stir until the mixture is entirely blended. Move the saucepan to the stove over low heat. Cook and stir the mixture continually. When it is thick and smooth, it is done. Remove it from the heat and pour it over the asparagus, which is still piping hot from being covered with aluminum foil. Use an electric kitchen chopper to grind some salted peanut as finely as you like. Sprinkle about 1/4 cup of the crushed peanuts in an attractive way over the Hollandaise sauce. Serve while hot. This is definitely a dish that you can be proud to serve to guests you have over for a special dinner. It is very easy. It is quick. It is healthy. It is fresh. It is homemade. It is colorful. What more could you ask?

Menu suggestion: Betty's Asparagus with Peanuty Hollandaise Sauce is great served with Betty's Succulent Grilled Ribeye Steak, Betty's Subtly Savory Parsley New Potatoes, some heated French bread with olive oil for dipping, and a tall glass of iced tea. Don't forget Betty's Quick and Easy Cherry Crunch Dessert!

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