



SIMPLE MARINATED ASPARAGUS

INGREDIENTS

- 2/3 cup packed brown sugar
- 2/3 cup cider vinegar
- 2/3 cup soy sauce
- 2/3 cup vegetable oil
- 4 teaspoons lemon juice
- 1 teaspoon garlic powder
- 2 pounds fresh asparagus, woody ends removed
- 1 cup chopped pecans, toasted

PREP TIME

- Prep | 20 m
- Refrigerate | 2 hours
- Ready in | 2 hours 20 m

PROCEDURE

01

In a saucepan, combine brown sugar, vinegar, soy sauce, oil, lemon juice, and garlic powder to make a marinade. Boil and reduce heat to a simmer. Simmer uncovered 5 minutes, and then cool (can refrigerate to cool)

02

While marinade is cooling, bring ½ in water to boil in a skillet. Add asparagus, and reduce heat. Cover and simmer 3-5 minutes or until asparagus is slightly tender. Drain and rinse in cold water to stop any further cooking.

03

Add asparagus to large resalable plastic bag. Pour marinade over asparagus and turn to coat. Refrigerate for 2 hours, or overnight. Turn once or twice while in refrigerator.

04

Drain and discard the marinade and place asparagus on serving plate.

05

Sprinkle with toasted pecans.

