

Asparagus and Green Bean Tray

From Marcelle Bienvenu's "You're Invited"

MAKES ABOUT 8 APPETIZER SERVINGS.

1 pound pencil-thin asparagus, trimmed
1 pound tender green beans, stem ends removed
3/4 cup sour cream
2 teaspoons fresh lemon juice
1/2 teaspoon minced fresh parsley
Salt and freshly ground black pepper, to taste

Blanch the vegetables in salted boiling water just until tender, about 3 minutes for the asparagus and 2 to 4 minutes for the beans. Drain and cool in a bowl of ice water. Drain again and refrigerate until ready to use.

Combine the sour cream, lemon juice, parsley, salt and pepper in a bowl and whisk to blend. Keep chilled until ready to use. Serve in a bowl alongside the vegetables.

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