

Asparagus with Caper Vinaigrette

From myrecipes.com, contributed by
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1-1/2 pounds asparagus spears,
stems peeled & trimmed
2 Tbs. extra-virgin olive oil
1/4 tsp. salt
Cooking spray



Vinaigrette

1 Tbs. red wine vinegar
1 Tbs. olive oil
1/4 tsp. Dijon mustard
Pinch of freshly ground black pepper
1 garlic clove, minced
2 tsp. capers, coarsely chopped
1/4 cup small basil leaves or 2 teaspoons dried basil

1. Preheat grill to medium-high heat. Alternatively, heat oven to 400°.
2. Place asparagus in a shallow dish. Add 1 Tbs. oil and tsp. salt, tossing well to coat. Place asparagus on grill rack coated with cooking spray; grill 4 minutes or until crisp-tender, turning after 2 minutes. If using your oven, place on a metal cookie sheet and cook 15 minutes or until crisp-tender.
3. Combine remaining 1/4 tsp. salt, vinegar, and next 3 ingredients (through garlic); stir with a whisk. Slowly pour remaining 2 Tbs. oil into vinegar mixture, stirring constantly with a whisk. Stir in capers. Arrange asparagus on a serving platter; drizzle with vinaigrette, and sprinkle with basil.