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Espàrrecs Amb Vinagreta (Catalan Asparagus Vinagrette)

Every dressing works its own kind of transformation on the foods it adorns, but our sincerest awe may be reserved for Catalan *salsa vinagreta*. This perfect rendition, from Claudia Roden's masterpiece cookbook *The Food of Spain* (http://www.amazon.com/gp/product/0061969621/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=0061969621&linkCode=as2&tag=saveur-20) (HarperCollins, 2011), is a deceptively simple mixture of olive oil, white wine vinegar, chopped parsley, and crushed tomato. Somehow it telegraphs coolness and warmth, acidity and richness all at the same time. When poured over steamed asparagus, it transforms the green and subtle vegetable into a sumptuous and well-turned-out dish—exactly what a great dressing should do.

SERVES 6–8

INGREDIENTS

Kosher salt, to taste
2½ lb. asparagus spears, trimmed
7 tbsp. extra-virgin olive oil
3 tbsp. capers, drained
2 tbsp. fresh lemon juice
2 tbsp. finely chopped parsley
2 plum tomatoes, cored and finely chopped
½ red onion, minced
Kosher salt and freshly ground black pepper, to taste
2 hard-boiled eggs, cut into wedges

INSTRUCTIONS

1. Bring a large pot of salted water to a boil. Add asparagus; cook until tender, about 4 minutes. Drain; transfer to a serving platter.
2. Whisk oil, capers, juice, parsley, tomatoes, onion, salt, and pepper in a bowl; pour over asparagus. Garnish with egg wedges.



Credit: Penny de los Santos

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