

September 21, 2015

### **Asparagus in Sesame Sauce**

Blanch asparagus (about 3 minutes for thin stalks and 4 minutes for thicker stalks), and cool the asparagus in cold water.

Marinate the asparagus for 2 hours in mixture of soy sauce, sesame oil, and sugar (4 parts soy sauce to 2 parts sesame oil to 1 part sugar).

For example: 4 Tbls. thin soy sauce

2 Tbls. sesame oil

1 Tbl. sugar

Sprinkle with toasted sesame seeds

Recipe from Barbara Sue (Uncle Teddy Wong's daughter), given to me on September 19, 2015.