

Asparagus Salad with Bacon and Mushrooms

10 servings

Ingredients:

1 lb thin asparagus

1 lb mushrooms

1 red onion

6 slices bacon

2.5 Tbsp almond slivers

5 Tbsp Olive oil

2.5 Tbsp sugar

5 Tbsp Balsamic vinegar

Salt, milled black pepper

Preparation:

Break the tough bottom part off the asparagus and cut into 2" pieces on the bias.

Slice the cleaned mushrooms.

Slice the red onion into small segments from top to bottom, making sure the bottom part holds together.

Heat 1 Tbsp of the olive oil in a large skillet, cook the salted and peppered mushroom slices fast until slightly browned. Take out with a slotted spoon.

Spread the sugar into the hot skillet and let it melt. Add the onion and let it caramelize a bit. Take out of the skillet.

Pour the remainder of the oil into the skillet and add the asparagus. Cook about 8 – 10 min until it is al dente. Add the diced bacon (most of the fat removed), cook for 2 minutes and remove from skillet.

Wipe the skillet dry, add the almond slivers and roast until golden brown, don't burn them!

Mix all ingredients in a bowl and add the salt, pepper, and the vinegar to taste.

Sprinkle the almonds over the mixture and let it rest for a couple of minutes.

Serve lukewarm.