

## Asparagus with Mescal Hollandaise

### Ingredients

Asparagus	3 ½ lbs fresh
Olive oil	6 tbsp
Kosher salt	to taste
Ground pepper	to taste
Mescal Hollandaise	2 cups

### Preparation

- Prepare asparagus by removing the tough root end.
- Bring a large pot of salted water to a boil.
- Drop asparagus into boiling water and cook 4-8 minutes, depending on the size of asparagus.
- Remove asparagus and plunge into ice water. Allow asparagus to cool and place on pan lined with paper towels.
- At serving time, heat the olive oil in a skillet large enough to hold asparagus in a single layer.
- When oil is hot, add the asparagus and sauté by shaking the pan and rolling the asparagus until heated through – about 3 minutes.
- Remove and place on a plate. Season with salt and pepper.
- Top with Mescal Hollandaise sauce.

## Mescal Hollandaise (Whole Egg)

### Ingredients

Eggs	6 whole
Lemon juice	¼ cup
Water	2 tbsp
Mescal / tequila	¼ cup
Butter	¾ cup + 2 tbsp – divided use
Kosher salt	1 tsp – to taste
Fresh ground pepper	to taste

### Preparation

- Place eggs, lemon juice and water in a mixing bowl and whip with fork until thoroughly blended and pale yellow.
- In a heavy, non-stick pan, melt ¾ cup butter over low heat.
- Add egg mixture slowly, stirring continuously, until sauce has thickened.
- DO NOT OVERCOOK.
- When thickened, remove from heat, whisk in salt, remaining butter and mescal.
- Salt and pepper to taste.
- Serve immediately.