

Skillet Asparagus

Ingredients:

50 stalks asparagus (Enough for 5 each)

Chicken stock

Fresh-ground black pepper

Directions:

Wash and snap off tough ends of asparagus and slice off the broken ends (just to make it look nice.)

COOKING GOAL: The desired result is asparagus that still has a little crunch that is covered with the glaze and have a little caramelization on them.

Put about ¼" stock in skillet and add as much asparagus as will fit in a single layer with a little room for stirring. Cook on high heat until the asparagus starts to flex a little but is still crispy and remove from liquid. Add more stock as needed.

Repeat until all the asparagus is blanched.

With no asparagus in pan, reduce stock until a thick glaze is formed.

Add asparagus to skillet, stir to coat, turn the heat to high and add pepper.

Stir often and form some caramelization on the asparagus.

Do this as quickly as possible to avoid overcooking asparagus.

Remove and serve.