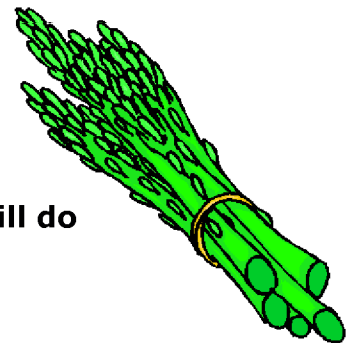




## Asparagus Italian Style

- 1 medium chopped onion**
- 2 tablespoons minced garlic**
- olive oil**
- 2 bundles fresh asparagus spears;**  
**small to medium size spears work best, but any size will do**
- salt and pepper to taste**
- 1 fresh lemon**



---

**When selecting asparagus be sure that they are fresh and moist. Break off the stem as low as you can, but don't cut them as sometimes they are very woody higher up that you would like, but a small tender spear is preferable to a larger woody one by far! They should crisply break with a snap, if they don't, fix something else for dinner or you will be disappointed.**

**Place the onion and garlic in a small saucepan. Use just enough olive oil to barely cover onions and garlic. Cook over medium heat until onions are slightly brown. Remove from heat and set aside.**

**Cook asparagus for about 2 minutes in rapidly boiling water and remove. Place on serving dish and pour the onion and garlic mixture over top. Add salt and pepper to taste, garnish with fresh lemon slices and serve.**