

Ingredients:

- 1 lb. fresh asparagus
- 1 fennel bulb
- 1 head of belgian endive

Vinaigrette:

- 2 cloves/garlic
- 2/3 to 1c. olive oil
- 1/4 - 1/3c. good vinegar
- fresh tarragon
- salt, ground pepper, sugar



**Spring
Vegetables**

Cut asparagus on diagonal into 1 1/2" lengths. Steam until barely tender. Marinate asparagus and thinly sliced fennel in the vinaigrette. Before serving cut endive into 1" slices horizontally, chop any fennel greens and toss with asparagus and fennel.