

Roasted Asparagus with Pecan Sauce

Ingredients:

1/3 cup pecans
2 pounds asparagus
2 tablespoons olive oil
1/2 teaspoon salt
Fresh-ground black pepper
1/4 pound butter, cut into pieces
1/2 teaspoon lemon juice

Directions:

Heat the oven to 350°. Put the pecans on a large baking sheet and toast in the oven until the nuts are golden brown, about 8 minutes. Let the nuts cool and then coarsely chop. Set aside.

Raise the heat to 450°. Snap off the tough ends of the asparagus and discard them. On the baking sheet, toss the asparagus with the oil, 1/4 teaspoon of the salt, and 1/4 teaspoon pepper. Spread the asparagus out on the baking sheet and roast until just tender, 5 to 7 minutes for thin spears, 8 to 10 minutes for medium, or 10 to 12 minutes for thick spears.

Meanwhile, in a small frying pan, melt the butter over low heat. Add the toasted pecans and the remaining 1/4 teaspoon salt. Cook, stirring, until the butter is golden brown, about 5 minutes. Add the lemon juice and 1/8 teaspoon pepper. Pour the sauce over the asparagus.

Serves: 4