



HOME COOKING

with Cathy

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HOME PROMOTER
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Hello everyone. Spring has arrived and I am feeling that I could not do this column without included two of my favourite spring time pleasures. These recipes are very easy and use ingredients which are readily available in our local markets and grocery stores. Asparagus is certainly ready now and rhubarb will be available very soon. I hope your family & friends enjoy these recipes as much as I we do.



Rhubarb Crisp

Ingredients:

- 3 cups rhubarb cut into ½ inch pieces
- ½ cups maple syrup

Topping ingredients:

- 1/3 cup butter- unsalted
- 1 ¼ cup brown sugar
- ¾ cup flour
- ¼ tsp. salt
- ¼ tsp. cinnamon

Preperation:

- Preheat oven to 350 F.
- Cream together butter and brown sugar. Stir in flour, salt and cinnamon
- Arrange rhubarb in the bottom of a 8" x 8" pan. Pour ¼ cup maple syrup over rhubarb.
- Sprinkle topping over rhubarb and bake for 25-30 minutes until topping is starting to brown slightly.
- Serve warm with vanilla ice cream or whip cream.

Asparagus in Lemon Butter

Ingredients:

- 1 ½ lbs. fresh asparagus, ends trimmed and well rinsed
- ½ cup white wine
- Juice of 2 fresh lemons
- 1 shallot, minced
- 5 Tbsp. unsalted butter
- Salt and pepper

Preperation:

- Bring 8 cups if salted water to a boil and add asparagus. Cook until just tender, about 3 minutes. Drain asparagus and immediately place in a bowl filled with ice water until asparagus is cold. Drain and reserve asparagus until ready to use.
- To make lemon butter, reduce white wine and lemon juice with shallot in a saucepan over medium heat until only 2 Tbsp. of liquid remain. Stir in 4 Tbsp. of butter until incorporated, season to taste and remove from heat. Melt remaining 1 Tbsp. of butter in a sauté pan and heat asparagus until just warm. (be careful not to overcook). Arrange asparagus on a platter and spoon lemon butter over spears of asparagus. Serves 6