

Asparagus, Pear, and Beet Bundles - (10 to 12 servings)

2 lb. asparagus water

10 to 12 dandelion greens or
beet tops, at least
12 inches long

1 large firm-ripe Asian pear,
cored and cut into 10 to 12
lengthwise wedges

¼ cup white wine vinegar

½ of a large beet, peeled and
cut in julienne strips

½ cup salad oil

1-½ tablespoons Dijon mustard

1 tbsp. minced shallot

Snap off and discard tough ends of asparagus. Peel stalks, if desired. In a 10- to 12-inch frying pan, bring about 1 inch water to boiling. Push dandelion greens into water and cook just until wilted, about 30 seconds; lift out and plunge into cold water. Add asparagus to boiling water and boil, uncovered, until just tender when pierced, 3 to 4 minutes. Drain and plunge into cold water. When vegetables are cool, drain. Lay a wilted dandelion green on a flat surface. Center 3 or 4 asparagus spears perpendicular to leaf. Dip pear in vinegar. Lay a pear wedge and 3 or 4 raw beet strips on top. Wrap dandelion around bundle and tie a double knot to secure. Place on a rimmed platter. Repeat to make remaining bundles.

(If made ahead, cover and chill up to 4 hours.)

Mix oil, ¼ cup vinegar, mustard, and shallot;
pour evenly over bundles.