

Chef Larry's Asparagus Polonaise
Yield: 4 Servings

Ingredients:

1 lb. Asparagus spears
1/2 cup Breadcrumbs
2 tsp. Parmesan cheese, grated
1 each Egg, hard-boiled, finely chopped
1 tsp. Parsley, chopped
2 tsp. Butter, melted
to season Salt
to season Fresh ground black pepper

Method:

Preheat oven to 350 degrees F. Cook asparagus spear in salted, simmering water just until tender. Remove and place immediately in ice water to cool. Combine breadcrumbs, parmesan cheese, egg, parsley and butter in a bowl. Season with salt and pepper. Drain asparagus well and place in a shallow baking dish. Top asparagus generously with crumb mixture. Place asparagus in oven and bake for 10 - 12 minutes or until crumb mixture turns golden brown. Transfer asparagus to warm serving plates or a platter for service.