

BEEF CARPACCIO WITH ASPARAGUS

Serves 4-6 as an appetizer

Chef Maria Hines, Tilth Restaurant, Seattle

12 thinly sliced beef from pasture-raised beef tenderloin

12 stalks fresh asparagus, trimmed and blanched

12 stalks fresh asparagus, peeled

1/4 cup extra virgin olive oil

1 tablespoon freshly squeezed lemon juice

1 teaspoon minced shallots

Salt and pepper to taste

Freshly grated or prepared horseradish, to taste

1 cup crème fraîche

1 cup fresh sorrel leaves

Directions:

Wrap each slice of beef around a stalk of blanched asparagus. Set aside. Combine the olive oil, lemon juice, shallots and salt and pepper. Drizzle the vinaigrette over the raw, peeled asparagus and gently toss. Arrange on a platter and place the beef-wrapped asparagus on top. Top with the sorrel leaves as a garnish. Combine the horseradish and crème fraîche in a small bowl to serve as a dip.