

Asparagi Di Campo (cold Marinated Asparagus)

Yield: 4 servings

- ¾ sm Onion, minced
- Salt
- 1 1/2 t Capers, rinsed & chopped
- 1 t Lemon juice
- Salt & pepper
- 1 ea Mint leaf
- 1 lb Thin asparagus

Place onion & salt in a bowl large enough to hold the asparagus. Mix well & let steep for 30 minutes. Add the capers, lemon juice & mint leaf & marinate for at least 1 hour. Mix thoroughly from time to time.

Meanwhile, bring an asparagus cooker to a boil & cook the asparagus until tender but still crisp, about 3 minutes. Drain. Toss the still warm asparagus with the marinade & add salt & pepper. Toss gently & serve.