

Asparagus

with Béarnaise Sauce

1 lb asparagus, trimmed	reserved
2 T olive oil	1/2 t black peppercorns
Salt and pepper to taste	2 large egg yolks
1/2 C dry white wine	1 T brewed Lemongrass-Ginger-Orange tea
1/4 C white wine vinegar	1/2 C unsalted butter, melted
1 shallot, finely chopped	Salt to taste
2 sprigs tarragon, leaves chopped, stems	

PREPARE THE ASPARAGUS: Preheat the oven to 400°F. Toss the asparagus with olive oil, salt, and pepper. Roast for 10-12 minutes, or until tender.

MAKE THE BÉARNAISE SAUCE: In a small saucepan, combine the white wine, white wine vinegar, shallot, tarragon stems, and black peppercorns. Simmer until reduced to about 2 tablespoons. Strain and let cool.

BLEND THE SAUCE: In a blender, combine the egg yolks, brewed Lemongrass-Ginger-Orange Tea, and the reduced vinegar mixture. Blend until smooth. With the blender running, slowly pour in the melted butter until the sauce is thick and creamy. Stir in the chopped tarragon leaves and season with salt.

SERVE: Drizzle the béarnaise sauce over the roasted asparagus.