

ASPARAGUS WITH SMASHED MINT AND LEMON BUTTER

(adapted from Jamie At Home)

1 bunch asparagus
2 small handfuls mint leaves
salt & pepper
1/2 cup butter (I used less)
1 lemon

Steam the asparagus. Meanwhile, smash up the mint in a pestle and mortar until you have a pulp, and gently melt the butter with some salt and pepper in a frying pan. Add the mint pulp and the juice of one lemon. Stir together and when it's slowly bubbling, remove from the heat. Pour the mint and lemon butter over the steamed asparagus and garnish with a few mint leaves.

NOTE: Jamie suggested using white asparagus for this dish. I didn't have any available so used green.

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