

# Minnesota Spring Asparagus and Rhubarb Recipes

## Asparagus with Sliced Almonds & Romano Cheese

3 tablespoons of butter  
1 pound asparagus, trimmed  
½ cup sliced almonds  
2/3 cup of Romano cheese

Melt butter in a large skillet over medium-high heat. Add asparagus, cook, stirring, about 4 minutes. Stir in almonds and Romano cheese, cook until the cheese is slightly browned, about 3 to 6 minutes.

## Low Sugar Rhubarb/Strawberry Crumble

4 cups fresh diced rhubarb  
1 pint strawberries, cleaned & sliced  
2 tablespoons of honey  
1 cup rolled oats  
½ cup packed brown sugar  
¼ cup softened butter  
1 teaspoon ground cinnamon

Preheat oven to 350 degrees F

In a medium bowl, stir together the rhubarb, strawberries & honey. Transfer to a shallow baking dish. In the same bowl, stir together the oats, brown sugar and cinnamon. Mix in the butter until crumbly, spread over the top of the fruit.

Bake for 40 minutes in the preheated oven, until rhubarb is tender and the topping is toasted. Serve Warm with cream if desired.

## Springtime Rhubarb Pie

Crust:

½ cup butter  
1 Tablespoon grated orange rind  
1 cup of flour  
1 Tablespoon of sugar  
Mix to dough stage, spread on bottom of 9" pie plate

Filling:

1 lb. Or 3-4 cups of diced rhubarb  
1 cup sugar ( raw organic sugar can be used)  
¼ cup of flour  
Mix and pour into pastry shell. Bake at 425 for 10 minutes. Reduce heat to 350 and add next filling:

8 oz. Cream cheese

½ cup sugar

1 egg

Beet till creamy. Pour over rhubarb and continue baking for 3-40 minutes.

Optional topping:

½ cup sour cream

1 Tablespoon sugar

1 Tablespoon grated orange peel

## Sautéed Garlic Asparagus

4 tablespoons of butter  
1-1 ½ pounds of trimmed asparagus  
4 cloves of garlic, minced

Melt butter in a large skillet over medium-high heat. Add the garlic and asparagus spears; cover and cook for 10 minutes, stirring occasionally, or until asparagus is tender.