



## Beer-battered Asparagus with Garlic Aioli

### Ingredients

- 1 bunch medium asparagus, ends trimmed,
- 2 cups buttermilk,
- 2 eggs, separated,
- 3/4 cup beer, lager or pale ale,
- 3/4 cup all-purpose flour,
- 3/4 cup white cornmeal,
- 1 teaspoon salt,
- 1/2 teaspoon cayenne pepper,
- 1/2 teaspoon black pepper,
- 4 cups peanut oil,
- Sea salt,
- Garlic Aioli, recipe follows

### Directions

In shallow pan, soak asparagus in buttermilk 12 to 24 hours. Remove from buttermilk, but do not rinse.

In a large bowl, combine well the egg yolks, beer, flour, cornmeal, salt, cayenne pepper and black pepper. In large deep sided pot, heat oil to 350 degrees F. Meanwhile, in a large clean bowl with an electric mixer, beat egg whites to stiff peaks. Gently fold beaten egg whites into batter mixture. Dip spears, 1 at a time into batter, then carefully lay in oil. Do not overcrowd pan. Fry in batches, if necessary. Fry for 2 to 3 minutes, turning the spears with tongs to ensure even cooking. Drain on a paper towel-lined plate. Sprinkle with sea salt, to taste. Serve immediately with Aioli.

### Garlic Aioli:

- 1 cup mayonnaise
- 1/3 cup fresh lemon juice
- 1/2 tablespoon Dijon mustard
- 1 lemon, zested
- 4 tablespoons finely minced garlic
- 1 tablespoon minced fresh tarragon leaves
- 1/4 teaspoon black pepper
- 1/8 teaspoon cayenne pepper
- Salt

In a food processor, combine all ingredients well. Refrigerate for 1 hour before serving.

Yield: 1 cup