

Asparagus, Pickled Rhubarb, Chèvre Noir Salad

Serves 4

2 bu	Ontario Asparagus, trimmed
1 Head	Bibb Lettuce, cleaned
150 gr	Chèvre Noir, crumbled or shaved
50 ml	Hazelnut Oil
½ bu	Thyme, leaves picked and chopped, stems reserved
2	Rhubarb Stalks, peeled and trimmed
1 c	white wine vinegar
1 c	sugar
1 tbsp	mustard seeds
1 pinch	chili flakes
	Kosher salt and freshly ground black pepper

For The Pickled Rhubarb

- Thinly slice rhubarb (about 1/3 inch) and put them into a heatproof bowl.
- Combine the white wine vinegar, sugar 1 tsp salt, mustard seeds, thyme stems and chili flakes in a sauce pot and bring to a boil. Pour over rhubarb, cover, let cool to room temperature and refrigerate over night.
- It will keep for 1 week in the fridge.
- Before using drain on paper towels. Reserve liquid

For The Asparagus

- Bring a large pot of well salted water to a boil. Have a bowl with an ice bath nearby.
- Blanch the asparagus for 1-2 minutes and refresh in the ice bath. This may have to be done in batches so the water maintains a boil.
- Drain when cool and cut on a bias into 1 ½ in pieces.

To Assemble

- In a bowl combine the asparagus, bibb lettuce, chèvre noir, hazelnut oil, thyme and pickled rhubarb. Season with Salt and pepper to taste.
- Divide among 4 plates. Drizzle some of the pickling liquid around each plate.

Enjoy!

