

Grilled Native Asparagus, Feta, and EVOO

Ingredients:

2 tablespoons Preserved Lemons (recipe below), finely diced

¼ cup extra virgin olive oil

1 ½ pounds native asparagus

2 cups arugula

12 ounces feta

Freshly cracked pepper

Directions:

Marinate the Preserved Lemons in the olive oil and let it sit overnight.

Peel the stems of the asparagus and poach the stalks until just tender in well-salted water. Remove and place immediately in ice water.

Wash and dry the arugula and arrange on a plate with the asparagus and feta. Drizzle with the oil and top with pepper to taste.

Preserved Lemons:

10 lemons

1 cup kosher salt

2 cups fresh lemon juice

1 sterilized canning jar

Trim the tips off of the lemons.

Place 2 tablespoons of the salt in the bottom of the jar.

Cut the lemons in half lengthwise, cutting 90 percent of the way through. Then rotate the lemon and cut the same way to make 4 joined quarters.

Pull open the lemons and sprinkle generously with salt.

Pack the lemons in the jar and press down to extract the juice.

Pour the additional lemon juice, enough to cover the lemons, and top with remaining salt.

Seal the jar and let sit at room temperature for 3 days, turning upside down daily.

Place in the refrigerator and turn daily for 3 weeks, or until the lemon rinds soften.