



Asparagus with Savory Coffee Syrup

2 servings

From the award winning book **Passion for Coffee**

Serve asparagus with any meal you choose; it goes well with all and makes your meals feel elegant and sophisticated. Try tying bunches of three spears with scallions (green parts) that have been blanched in boiling salted water for 10 seconds, or with julienne strips of roasted red pepper.

1/2 pound fresh green asparagus
1 teaspoon freeze-dried or granulated instant coffee
1 1/2 teaspoons butter
1 teaspoon minced shallot
1 teaspoon minced parsley
1/4 teaspoon sugar
1/8 teaspoon salt
1/8 teaspoon freshly ground black pepper
2 tablespoons Savory Coffee Syrup (page 000)

1. If the asparagus are more than 1/4-inch thick, cut an inch off the tough ends and peel another inch all around the remaining stem. If they are very thin, just cut off the ends.
2. In a wide sauté pan, place the asparagus with the coffee and plus water to almost cover. Add the butter, shallot, parsley, sugar, salt, and pepper.
3. Bring to a simmer and cook until the asparagus feel a little firmer than fork tender when pricked with a wooden skewer. Remove from the pan and set aside on a rack.
4. Keep the pan over the heat and boil until almost all the liquid has evaporated. When the pan is almost dry and starts to sizzle, add the coffee syrup and return the asparagus to the pan; this will flavor and reheat them. Serve.

Savory Coffee Syrup I (with Freeze-Dried Coffee)

Scant 1 cup

1/4 cup freeze-dried or granulated instant coffee
1/4 cup water
1/2 cup granulated sugar
1/4 cup dark brown sugar
2 tablespoons tomato paste
1 tablespoon balsamic vinegar
1/4 teaspoon freshly ground black pepper

In a saucepan combine the coffee, water, sugars, tomato paste, vinegar, and pepper: bring to a boil over medium heat for about 3 minutes. Simmer for 2 to 3 minutes more until shiny and thickened. Set aside to cool. Refrigerate.

Espárragos con salsa de Café

2 porciones

Del libro premiado... **Pasión por el Café.**

1/2 libra de espárrago fresco
1 cucharadita café instantáneo
1 1/2 cucharaditas mantequilla
1 cucharadita chalotes picaditos
1 cucharadita perejil picado
1/4 cucharadita azúcar
1/8 cucharadita sal
1/8 cucharadita pimienta
2 cucharada concentrado de café para comida de sal

1. Corte la parte dura de los tallos de espárrago y pele un poco el resto del tallo, su los espárragos son muy gruesos. Si son delgados no los tiene que cortar ni pelar.
2. En una sartén ancha coloque los espárragos y el café instantáneo en una sola capa y con agua que apenas los tape. Agregue la mantequilla, echalote, perejil, azúcar, sal y pimienta.
3. Lleve a un hervor suave y cocine hasta que los espárragos estén al dente, unos 5 a 7 minutos.. Deje a un lado y continúe cocinando cualquier líquido que haya quedado en la sartén. Vuelva los espárragos a la sartén una vez se haya evaporado todo el líquido y mezcle bien. Vierta la salsa de concentrado de café y sirva.

Salsa Concentrado de Café para platos de sal

1 taza

1/4 cup café instantáneo
1/4 cup agua
1/2 cup azúcar
1/4 cup azúcar morena
2 tablespoons pasta de tomate
1 tablespoon vinagre balsamico
1/4 teaspoon pimienta

Mezcle todos los ingredients en una olla y lleve al hervor a fuego medio. Cocine de 2 a 3 minutos mas, enfríe.