

Cold Marinated Asparagus Salad

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2 pounds fresh asparagus, trimmed and cut into thirds, cooked crisp tender
1 cup light olive oil or salad oil (canola, vegetable, sunflower, safflower)
1/4 cup apple cider vinegar
2 tablespoons freshly squeezed lemon juice
4 teaspoons Creole mustard
2 tablespoons granulated sugar
1/2 teaspoon Cajun seasoning
1 teaspoon kosher salt
1 teaspoon of freshly cracked black pepper
1 (2 ounce) jar chopped pimentos, *drained*
1-1/2 cups grape tomatoes, *sliced*
Shredded lettuce, *optional*

Trim asparagus, cut into thirds and steam or cook until crisp tender. Bring marinade ingredients to a boil, add the pimentos and pour over the asparagus. Cover and refrigerate overnight or up to two days. Let come to room temperature about 30 minutes before serving; toss in the tomato halves. Serve as-is, or spoon over shredded lettuce, if desired.

Cook's Notes: If asparagus are thick, use a vegetable peeler to peel away the very outer layer of the lower portions of the trimmed asparagus, which may be a bit too woody and tough for a salad.

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