



# Stillwater Farmers' Market

*Eat Fresh...Eat Local*

## Asparagus Casserole

Adapted for *The Recipe Table* by Cindy Alexander from a recipe by Patrick and Gina Neely  
Serves 2 as a main, 3-4 as a side

- 4 TB butter divided, can replace with olive oil
- 1 pound asparagus, cut into 1-inch pieces
- 4-5 spring onions or 8 scallions, bulb and light green part of stem, sliced thinly
- 1 clove garlic, minced
- ½ tsp kosher salt or ¾ tsp table salt
- ½ tsp freshly ground black pepper
- ½ cup panko bread crumbs
- ¾ c grated (microplane) Parmesan or pecorino cheese
- 1½ cup grated (box grater, large holes) Italian fontina, gruyere, or Swiss cheese
- 2 eggs
- 1 cup heavy cream
- 1 TB minced fresh tarragon, or 2 TB minced fresh dill

Preheat the oven to 350 degrees F. Place a rack near the top of the oven.

Melt 2TB butter in a sauté pan or skillet, over medium-high heat. Add the asparagus and salt and sauté 5 minutes, stirring occasionally. Add the onions and garlic and sauté until the asparagus is until just tender. Add the black pepper. Stir and pour into a 1½ qt glass or ceramic baking dish or pie plate. Spread evenly and set aside.

In the same sauté pan, over medium heat, melt the remaining butter. Add the panko and stir to combine. Increase the heat to medium-high and toast the panko lightly. Set aside to cool slightly. Mix ½ cup of the parmesan and the fontina. Sprinkle this mixture evenly on top of the asparagus. Add the remaining ¼ cup of the parmesan to the panko.

Whisk the eggs, heavy cream, and tarragon (or dill) until combined. Pour the egg mixture over the asparagus and top with the panko mixture.

Place in the preheated oven, on the high rack, and bake until the casserole is set, about 20 minutes. Let stand at least 5 minutes before cutting.

Notes from Cindy:

If serving as a main course you may want to add about ¾ cup of cooked ham cut into ½ inch cubes or 8 slices of bacon, cooked nearly crisp and crumbled. Add the meat to the asparagus right before pouring it in the casserole dish.

If using Fontina cheese, be sure to use Italian, not Dutch – they are not interchangeable.