



## **Asparagus with Maltaise Sauce** (adapted from Gulf shore Delights, Junior League of Ft. Myers)

1 pound fresh asparagus

### **Maltaise Sauce**

2 egg yolks

3 tablespoons butter at room temperature

1/4 cup orange marmalade (I used Kicky Kumquat Marmalade)

1/4 cup sour cream

Dash of salt & pepper

In a small saucepan, beat egg yolks lightly along with 1 tablespoon butter. Cook over very low heat, stirring with a wire whisk until butter has melted. Add second tablespoon of butter and continue stirring until butter melts. Add remaining butter and whisk constantly. When butter has melted remove from heat and stir in orange marmalade. Return pot to low heat and cook, whisking constantly for 2 to 3 minutes until sauce is thickened and heated through. Remove from heat, blend a small amount of the egg yolk mixture into the sour cream and then add sour cream to the sauce, stirring lightly. Season with salt and pepper. Cook asparagus as desired and drain well. Serve warm sauce over asparagus. *Note - sauce may be made well in advance and refrigerated. Reheat carefully in a double boiler.*