

Buttery Asparagus

Learn to make perfectly buttery asparagus with this simple recipe. Blanched until tender-crisp and finished with rich butter for an elegant side dish.

70	25	95	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Buttery Asparagus

Ingredients

- 2.2 lb asparagus
- 8 cup water
- 1 tbsp salt
- 4.8 oz butter

Instructions

- 1 Prepare the asparagus**

Trim the woody ends from 2.2 lb asparagus spears by snapping or cutting off the bottom 1-2 inches. Rinse under cold water and pat completely dry with paper towels.
- 2 Set up ice bath**

Fill a large bowl with 8 cups cold water and plenty of ice cubes. Set aside near the stove for quick access.
- 3 Blanch the asparagus**

Bring a large pot of salted water to a rolling boil over high heat. Add 1 tbsp salt to the water.
- 4** Add the asparagus spears to the boiling water and cook for 2-4 minutes until bright green and tender-crisp when pierced with a knife tip.
- 5** Immediately transfer the asparagus to the ice bath using tongs or a slotted spoon. Let cool for 2-3 minutes until completely cold to stop the cooking process.
- 6** Remove the asparagus from the ice bath and pat completely dry with clean paper towels.
- 7 Finish with butter**

Melt 4.8 oz butter in a large skillet over medium heat, swirling the pan until the butter turns golden brown and smells nutty, about 2-3 minutes.
- 8** Add the blanched asparagus to the skillet and toss gently for 1-2 minutes until heated through and completely coated with the brown butter.
- 9** Season with salt and freshly ground black pepper to taste. Transfer immediately to a serving platter and serve hot.

Tips

Use a large pot with plenty of rapidly boiling salted water – asparagus needs room to move freely for even cooking, and salt enhances flavor while helping maintain color.

Prepare your ice bath before you start cooking by filling a large bowl with cold water and ice cubes. The shock from hot to cold must happen immediately to stop the cooking process.

Don't overcrowd the pot when blanching – cook asparagus in batches if necessary to maintain proper water temperature and ensure even cooking.

Save the cooking water for soup stock – asparagus cooking liquid has a delicate, earthy flavor that works beautifully in vegetable broths or risottos.

For extra flavor, add a bay leaf and lemon slice to the boiling water, or try browning the butter until it's golden and nutty before drizzling over the asparagus.

Pat asparagus completely dry after blanching before adding butter – excess water will cause the butter to splatter and won't coat the spears properly.

Season the asparagus while it's still warm so the salt adheres better and the flavors penetrate the spears more effectively.

For meal prep, blanch and shock the asparagus ahead of time, then quickly reheat in a hot skillet with butter just before serving to maintain the best texture.