**Spring Asparagus Salad**

*"This is a nice and simple cold salad that is nothing more than asparagus dressed in a Chinese-influenced vinaigrette topped with sesame seeds. It's a great way to celebrate the arrival of the asparagus crops!"*

**Ingredients:**

1 tablespoon rice vinegar

1 teaspoon red wine vinegar

1 teaspoon soy sauce

1 teaspoon white sugar

1 teaspoon Dijon mustard

2 tablespoons peanut oil

1 tablespoon sesame oil

1 1/2 pounds fresh asparagus, trimmed and cut into 2-inch pieces

1 tablespoon sesame seeds

Optional Ingredients:

* Water Chestnuts
* Grape Tomatoes
* Green Onions
* Mushrooms
* Chopped Pecans
* Baby Corn

**Directions:**

1. Whisk together the rice vinegar, red wine vinegar, soy sauce, sugar, and mustard. Drizzle in the peanut oil and sesame oil while whisking vigorously to emulsify. Set aside.
2. Bring a pot of lightly-salted water to a boil. Add the asparagus to the water and cook 3 to 5 minutes until just tender, but still mostly firm. Remove and rinse under cold water to stop from cooking any further.
3. Place the asparagus in a large bowl and drizzle the dressing over the asparagus. Toss until evenly coated. Sprinkle with sesame seeds to serve.