

Asparagus Braised with Peas and Spring Onions

1 lb fresh asparagus

2 lbs fresh shelling peas

3 T unsalted butter

5 spring onions or other small, fresh onions, thinly sliced

1 head of green garlic, thinly sliced

1/2 cup white wine

Sea salt and freshly ground black pepper

A few basil leaves

Peel the asparagus stalks. If they're thick, trim the bases. If they're thin, snap them at the breaking point, Slice them diagonally into several pieces, then put them in a bowl of cold water to soak while you shuck the peas.

Melt 2 T of the butter in a skillet. Add the onions and garlic and cook over medium heat until they look as though they're starting to fry, then add the wine. Once the wine cooks down, add 1 c water and the asparagus. Simmer until asparagus is nearly tender, about 7 minutes. Add the peas and cook until done, about 2 mins. Sprinkle with salt and a dash of pepper and the last bit of butter. Tear the basil leaves right into the dish, and serve.

From the book *Local Flavors*.