

Lunch w/ Martha Washington, 3

### ASPARAGUS BISQUE:

Steam 1 ½ pounds of fresh asparagus (tough ends snapped off), in water about 10 minutes, until tender. Drain. In food processor, whiz together with 2 tsp lemon juice and ½ tsp salt until smooth.

In medium saucepan, combine 2 cups of asparagus puree with 2 cups milk, and a dash of nutmeg, salt and pepper to taste. Serves 2-3

### SUMMER MECKARONYE SALAD

In large serving bowl, combine:

4 cups cooked, drained and cooled wide pasta (such as bow-tie)

1 cup halved grape tomatoes

1 chopped green pepper

4 scallions, chopped

½ cup grated carrot, optional

In food processor, whiz together until smooth:

1/3 cup prepared pesto

6 fresh swiss chard leaves

¼ cup fresh parsley

Add: ½ cup prepared mayonnaise, and ½ cup chopped walnuts. Stir.

Toss well. Serves 4

### LEMON-CREAM MERINGUE TART

To make meringues:

Preheat oven to 225 degrees. Line cookie sheet with parchment paper.

Using electric mixer, beat 4 large egg whites with ¼ t cream of tartar until soft peaks form.

Gradually add 1 cup of sugar, a tablespoon at a time while beating, until stiff and glossy, about 8 minutes.

Scoop meringue evenly into 8 dollops onto prepared baking sheet. Indent the center of each slightly with the back of a spoon. Bake until crisp, about 90 minutes. Cool. Store airtight.

To make filling:

In saucepan, heat ½ cup heavy cream to a simmer. Add 8 (4 inch long) mint sprigs. Remove from heat. Steep 30 minutes. Strain into bowl; discard mint. Chill.

In medium, heavy saucepan, combine:

5 large egg yolks

6 T sugar

1/3 cup lemon juice

1 T lemon peel

Whisk until thick, about 5 minutes. Remove from heat. Whisk in infused mint cream. Refrigerate until cold.

Just before serving, beat ½ cup heavy cream with electric mixer until peaks form. Fold into lemon mixture. Spoon filling onto meringue shells and serve. Makes 8 servings.