



## Grilled Asparagus with Poached Egg & Lemon-Cream Sauce

**Prep: 5 minutes**

**Cook/Grill: 25 minutes • Serves: 4**

- 1 cup Best Yet® heavy cream
- 1 tablespoon Best Yet® lemon juice
- 1 tablespoon Best Yet® unsalted butter
- ½ teaspoon chopped fresh tarragon leaves
- ½ teaspoon plus ⅛ teaspoon Best Yet® plain salt
- ¼ teaspoon plus ⅛ teaspoon Best Yet® ground black pepper
- 1 bunch fresh asparagus (about 1 pound)
- 1 tablespoon Best Yet® olive oil
- 1 tablespoon Best Yet® distilled white vinegar
- 4 Best Yet® large eggs

**1.** Prepare outdoor grill for direct grilling over medium-high heat. In small saucepot, cook cream over medium-high heat 3 minutes or just until cream simmers. Reduce heat to medium; simmer 10 to 12 minutes or until cream is reduced to ½ cup, stirring occasionally during last 5 minutes of cooking. Remove saucepot from heat; whisk in lemon juice, butter, tarragon and ⅛ teaspoon each salt and pepper. Cover to keep warm. Makes about ⅔ cup.

**2.** Meanwhile, in large bowl, toss asparagus with oil and ¼ teaspoon each salt and pepper. Place asparagus on hot grill rack; cover and cook 6 minutes or until asparagus is tender-crisp, turning occasionally.

**3.** Fill large skillet or sauté pan with enough water to come halfway up sides. Add vinegar and remaining ¼ teaspoon salt; heat to boiling over medium-high heat. Reduce heat so that water is barely simmering. Crack eggs, 1 at a time, into small cup. Slowly slide each egg into water while immersing cup slightly in water. Cook 4 minutes. Egg whites should be cooked through and yolks should be soft. With slotted spoon, transfer each egg to paper towel-lined plate. If desired, with paring knife, trim off any loose egg white.

**4.** Divide asparagus between each of 4 salad plates. Carefully place 1 egg over asparagus on each plate; pour about 2½ tablespoons sauce over egg and asparagus.

*Approximate nutritional values per serving:*

*356 Calories, 31g Fat (18g Saturated), 275mg Cholesterol, 459mg Sodium, 7g Carbohydrates, 2g Fiber, 10g Protein*