
Asparagus with Red Kidney Bean Sauce

By: Cora Howell

Ingredients:

- 15 oz can of Kidney Beans or cooked red kidney beans
- Juice of 1 Lemon
- ½ Cup of Butter
- 1 Pinch of ground Thai Chillies, or Cayenne pepper
- 1 Pinch of Salt
- 1 Bunch of Asparagus

Steps:

1. If using canned beans drain and rinse them.
 2. Melt the butter.
 3. Blend Kidney beans, Lemon juice, Thai chili, and salt.
 4. As the blender is running drizzle the butter.
 5. Blend till smooth.
 6. Clean asparagus and snap ends off, steam either on the stove or in the microwave.
 7. Serve asparagus with the sauce.
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Step 1-5:



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Step 6:



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Step 7:

