

Simple Chile and Honey Asparagus

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Yield: 3 or 4 servings

INGREDIENTS

1 lb. asparagus, trimmed and cut into halves or thirds
½ Vidalia onion, julienned
3 tbsp. olive oil
¼ tsp. chile flakes
1 tsp. red wine vinegar
1 tsp. honey
2 cloves garlic, minced
Kosher salt
Black pepper
1 lemon

PREPARATION

Place asparagus, onion, olive oil, and chile flakes in a sauté pan. Cook over medium heat, stirring occasionally, until asparagus begins to brown and onions become tender, about 4 or 5 minutes. Add vinegar, honey, and garlic. Stir for 2 minutes to ensure everything is evenly coated. Season with salt and pepper to taste. Serve over risotto, creamy grits, or mashed potatoes with a squeeze of lemon.