

# Our State eats

*Published in the June 1999 issue of Our State*



## Asparagus Au Gratin

*Yield: 4-6 servings.*

- 1 pound fresh asparagus**
- Liquid from cooking asparagus**
- Milk, as needed**
- 2 cups breadcrumbs, divided**
- 12 stuffed Manzanilla olives, sliced**
- 2 hard-boiled eggs, sliced**
- 2 tablespoons butter**
- 2 tablespoons flour**
- 1 cup shredded sharp Cheddar cheese**

Steam asparagus until tender. Drain well, reserving liquid. Measure liquid, and add enough milk to make 1½ cups. Place

half of the breadcrumbs evenly in the bottom of a buttered casserole dish.

Cut asparagus into bite-size pieces and scatter over breadcrumbs. Spread olive and egg slices over the top. Melt butter in a saucepan, and stir in flour until smooth.

Slowly whisk asparagus liquid-milk mixture into the butter and flour mixture, and cook over medium heat, stirring until sauce begins to thicken. Stir in grated cheese and stir until smooth. Pour over ingredients in casserole.

Sprinkle remaining breadcrumbs on top. Bake at 350° for 30 to 40 minutes, until bubbly and golden. Serve immediately.

Subscribe to the Our State Eats newsletter and get recipes weekly.

[Go to ourstate.com/os-newsletters](https://ourstate.com/os-newsletters)