

Nancy's Asparagus and Wasabi Dipping Sauce

3 pounds thin to medium asparagus spears, trimmed

1 cup mayonnaise

4 tsp soy sauce

1 ½ tsp sugar

2 tsp fresh lemon juice

2 tsp wasabi paste

Blanch asparagus in 2 batches in large saucepan of boiling salted water 1 minute/ Transfer to a colander and rinse under cold running water to stop cooking. (Note: can put them in large bowl of ice water instead). Drain well and pat dry.

Whisk together mayonnaise, soy sauce, sugar, lemon juice, and wasabi paste until sugar is dissolved.

Serve asparagus with dip on the side