

Asparagus with Citrus Curry Sauce Recipe

2 tablespoons ghee

1 teaspoon medium spicy curry powder

1 tablespoon lemon juice

1/4 teaspoon salt, or to taste

1 bunch asparagus, (about 1 pound), trimmed, ends peeled

Heat ghee in a large braising pan on medium heat. Add curry powder and allow it to become aromatic. Add asparagus and lemon juice and cook, stirring gently until asparagus are tender, not mushy. Add salt to taste.