



Lemon Shrimp and Asparagus

Ingredients

- 2 pounds fresh asparagus (the thinner the stalks the better)
- 2 pounds medium to large shrimp peeled, deveined and detailed (seriously why do people leave the tail on shrimp are they just mean?)
- 3 tablespoons extra virgin olive oil (or just kinda virgin olive oil is fine but it's pretty rude to ask)
- ½ tablespoon ground sea salt (table salt is fine but not as fancy)
- ½ tablespoon ground black pepper
- 1 large lemon
- 1 clove garlic (or if you value your time and scent 1 teaspoon from a jar of minced garlic)
- 1 teaspoon fresh dill weed (you can use the dried stuff...I guess)
- ½ stick butter

Preparation

- Cut asparagus into bite size pieces and blanch it ...no not the golden girl...I mean throw it in boiling water for just a couple of minutes until you can just barely poke a fork in it and then throw it in a pot of ice water to halt the cooking process.
- Peel, devein, and remove the tails from the shrimp
- Chop up the dill as finely as possible
- Cut lemon in half and squeeze half of the lemon in a small bowl and save the other half for later
- In the small bowl with the lemon juice add, olive oil, dill, salt and pepper.
- In a very hot non stick or stainless pan melt the butter and then add the shrimp and asparagus
- Mix them well in the pan and then add the olive oil, dill, lemon juice mixture
- When the shrimp is done, squeeze the second half of the lemon over the entire dish and serve