HOW TO PREPARE White Asparage

Because of the way white asparagus is grown (underground and never exposed to sunlight), white asparagus spears are more tender, have a milder flavor, and develop a tougher skin than its green counterpart. Its unique attributes mean that you have to prepare white asparagus a little differently, including peeling the spears before you cook them!



CRYSTAL VALLEY SPECIALTY PRODUCE

Crystal Valley Foods www.crystalvalleyfoods.com



including melted butter or hollandaise sauce.