

### **Tullahoma Asparagus**

1 pound thin asparagus  
1 tablespoon lemon juice  
1½ teaspoons kosher salt, divided  
2 tablespoons unsalted butter  
1 teaspoon cracked black pepper  
¼ cup Tennessee Gourmet™ Snappy Pepper Jelly

Trim woody ends from asparagus spears. Bring 1½ cups water to boil in a large sauté pan, add lemon juice and 1 teaspoon salt. Add asparagus in a single layer, adding more water if necessary to keep asparagus covered. Return to boil, reduce heat, and simmer for 4 minutes. Drain and shock in ice bath to set color and stop cooking process.

Melt 2 tablespoons butter in large sauté pan over medium-high heat. Add Tennessee Gourmet™ Snappy Pepper Jelly. Add well-drained asparagus and sauté until crisp-tender, about 4 to 5 minutes. Season with salt and pepper.