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## Grilled Asparagus Salsa

Steve Kozma

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2-1/2 cups	fresh rhubarb, cut into 1 cm(1/2") dice	625 mL
1/3-1/2 cup	Coal Lake Honey Farms mixed flower honey (depending on desired tartness)	75 – 125 mL
20 stalks	Edgar Farms asparagus	20
2 Tbsp	Mighty Trio Organics cold pressed canola oil	30 mL
1	medium onion, peeled and thickly sliced	1
1 tsp	salt	5 mL
1 tsp	black pepper	5 mL

- In a medium saucepan, add the rhubarb and honey with a few tablespoons of water and bring to a simmer over medium high heat.
- Reduce heat to medium, and stir occasionally over the course of about 25-30 minutes or until thick. Set aside to cool.
- Brush the asparagus and onion slices with oil and grill over medium high heat for 7-10 minutes until a deep golden brown on all sides.
- Roughly chop the asparagus into 1 cm (1/2") chunks, leaving the tips intact. Set aside.
- Roughly chop the onions into 2 cm(1") chunks and set aside.
- Add the thick rhubarb-honey compote to a medium bowl.
- Gently fold in the grilled onions and asparagus.
- Season with salt and pepper.
- Serve as a dip with flatbread chips or as a topping on steamed white fish. It's also a good topping for a salmon burger or in a sandwich.
- For a unique twist, fold with equal quantities of plain, natural yogurt and serve as a tartar sauce with fish.

Preparation time: 20 minutes

Cooking time: 45 minutes

Makes about 4 cups.