

## RECIPE

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Servings: 4 to 6

### INGREDIENTS

- 1 pkg. **HICKORY SMOKEHOUSE UNCURED HAM**
- 2 bunches asparagus
- 4 eggs
- 1 c. olive oil
- 1 orange zest and juice
- 10 cornichons
- 1 T. capers
- 1 tsp. tarragon
- 1 tsp. chives
- 1 clove garlic
- 1 large shallot
- to taste salt & pepper

**PREP THE HAM:** Shave the ham as thinly as you can while retaining its structure.

**PREP THE ASPARAGUS:** Chop both bunches of asparagus into 1-inch pieces. Then blanch and shock them.

**PREP THE EGGS:** Boil the eggs for 12 minutes at a low simmer and then shock them in cold water. Then peel, chop, and refrigerate them right away.

#### FOR THE SAUCE GRIBICHE:

Chop TARRAGON and CHIVES, (set aside).

Chop SHALLOTS and GARLIC.

Drain and rinse CAPERS.

Drain and rinse CORNICHONS.

Grate ORANGE zest and juice.

**COMBINE ALL GRIBICHE INGREDIENTS** (except tarragon and chives) in food processor and pulse adding the olive oil in three stages,  $\frac{1}{3}$  at a time. Fold in the tarragon and chives.

**MIX:** ASPARAGUS and  $\frac{2}{3}$  SAUCE GRIBICHE together place in a serving bowl, top with shaved HAM and chopped EGG, drizzle the remaining SAUCE GRIBICHE on top and serve.



**Shaved OLD WORLD NATURALS HICKORY SMOKEHOUSE UNCURED HAM  
With Poached Asparagus, Sauce Gribiche, and Chopped Egg**