

The Growing Scene, Inc

**Garden Center-Landscaping-Farmstand
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From Grandpa's Garden to Grandma's Kitchen.....

GRANDMA'S RECIPE BOOK

Asparagus, Tomato Stir-fry

1 lb. asparagus
1 Tbsp. cold water
1/4 tsp. salt
4 green onions, sliced *or* 1/4 dry
onion, chopped
1 1/2 cups sliced, fresh mushrooms
2 tomatoes cut in thin wedges
1 tsp. cornstarch
2 tsp. soy sauce
1 Tbsp. oil

Asparagus, Tomato Stir-fry continued

Clean asparagus and cut in 1 1/2 inch lengths. Cook till almost tender and drain. Preheat heavy pan; add oil. Stir-fry onion and mushrooms 4 minutes. Add asparagus and cook 2 minutes. Add tomatoes and cornstarch mixed with water. Cook till thickened. Serve over rice. Can add more water if you want it juicier.

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