



Asparagus Spears with Sour Cream or Yogurt Tomato Cucumber Dill Sauce

From Tom and Mary Kay

1 lb. Asparagus (trim to 6" pieces)

3 - 4 sheets phyllo

melted butter

*sauce follows

- Blanch asparagus 2 - 3 minutes in pan of boiling water (should remain firm)
- Drain and place on paper towels.
- Cut phyllo sheets into 1 inch square pieces (3 cuts across, 1 down).
Brush with butter, place asparagus as shown:



- Brush with butter, bake at 375 for 8 to 10 minutes. Serve hot with sauce as first course or side dish.

Sauce

1 cup sour cream or yogurt

1 tomato peeled and chopped

$\frac{1}{2}$ cucumber peeled and chopped

$\frac{1}{2}$ teaspoon dried dill weed or 1 teaspoon fresh dill

- Combine all ingredients in a bowl. Chill, covered, at least 3 or 4 hours. Overnight is best.