

Rachael Ray every day

TAKE A BITE OUTTA LIFE!®



THE VEGETABLE ISSUE!

51 FUN, SUMMER-READY RECIPES



ASPARAGUS TEMPURA TACOS

SERVES 4 PREP 30 min
COOK 15 min

- 2 large cloves garlic, unpeeled
- 1/2 cup mayonnaise
- 2 tbsp. fresh lemon juice
- 2 avocados, halved and pitted
- 1/2 small onion, diced
- 1/2 Serrano chile, minced
- 1 tbsp. plus 1 tsp. fresh lime juice
- 8 oz. napa cabbage, shredded
- 1 tbsp. canola oil, plus more for frying
- 1 1/4 cups cake flour
- 12 medium asparagus, trimmed
- 8 white corn tortillas, warmed

1. Heat a skillet over medium-high. Add the garlic; cook, turning often, until the skin is dark brown in spots and the garlic is tender, 6 to 8 minutes. Let cool slightly, then peel and

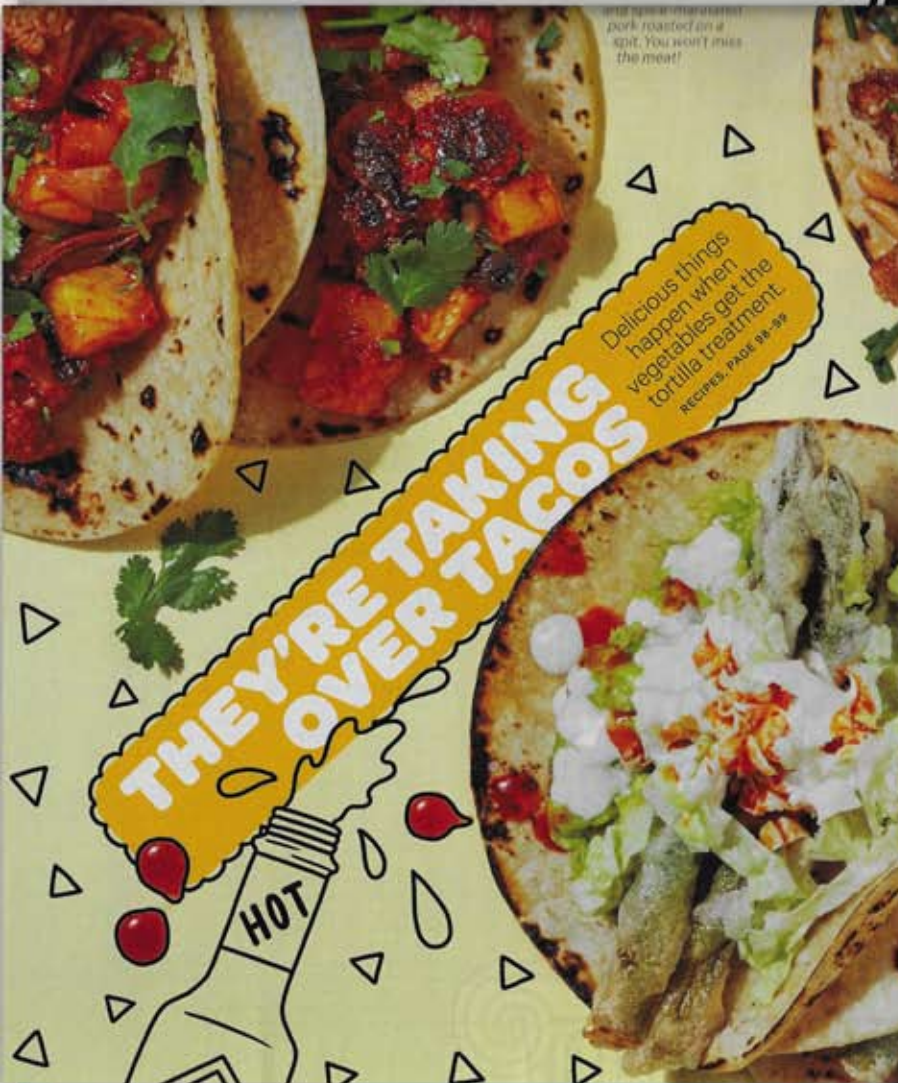
mince. Stir in the mayo and lemon juice. Season the aioli with salt; cover and chill.

2. Using a fork, mash the avocado with the onion, chile and 1 tbsp. lime juice. Season the guacamole with salt.

3. In a medium bowl, toss the cabbage with 1 tbsp. oil and the remaining 1 tsp. lime juice. Season the slaw with salt.

4. Add 1 inch of oil to a large skillet. Heat over medium-high until a deep-fry thermometer registers 350°. Place 1 cup cake flour in a large bowl; whisk in 1 1/4 cups cold water for the tempura batter. Place the remaining 1/4 cup flour on a plate. Working in two batches, roll the asparagus in the flour, then dip in the batter. Deep-fry until golden brown, about 5 minutes per batch. Transfer to paper towels. Season with salt; cut in half crosswise.

5. Place 2 tortillas on each plate. Top with a spoonful of guacamole, then the asparagus and cabbage slaw. Drizzle with the aioli.



THEY'RE TAKING OVER TACOS

Delicious things happen when vegetables get the tortilla treatment. RECIPES, PAGE 98-99

Use slow-roasted pork roasted on a spit. You won't miss the meat!

ASPARAGUS TEMPURA TACOS

Tempura-fried asparagus adds a crunchy Japanese twist to this genre. Our tacos, loaded with creamy guacamole and shredded cabbage, are inspired by Richard Sano, the owner of Zuni in NYC and Denver.



Gail Schoenberg Public Relations