



## **Tempura Asparagus Tacos**

(Serves 4)

- 16 spears asparagus; peeled if necessary
- 12 oz tempura batter (\*A)
- 12 small flour tortillas
- 1 ½ c napa cabbage; sliced thin
- ½ c red cabbage; sliced thin
- 1 c rice vinegar
- 2 thai chiles
- 2 tbsp lemon sake aioli (\*B)
- 2 c tomatillo guacamole (\*C)

In a small bowl, combine the rice vinegar and chiles and let infuse for an hour to get the chile flavor into the vinegar. Once vinegar is infused, mix cabbages with two tablespoons of the chili vinegar and the lemon sake aioli. Reserve this mixture in the refrigerator. Bring canola oil to 350° in a large pot or deep fryer. Warm the tortillas on a hot grill or large non stick pan. Place the asparagus into the tempura batter and fry until crispy and golden brown. Remove asparagus from fryer, season with salt and cut in half. Arrange warm tortillas, asparagus, cabbage slaw and guacamole onto a service plate and serve immediately.

### **(\*A) Tempura Batter**

- 1 c tempura flour mix (substitute AP Flour)
- 1.5 c ice water
- 1 tsp salt
- 1 tsp togorashi

Loosely combine all ingredients together until paste like consistency is formed. Do not over mix. Place immediately into refrigerator to keep very cold.

### **(\*B) Lemon Sake Aioli**

- 2 c kewpie Japanese mayonnaise (regular mayonnaise can be subbed)
- juice of 1 lemon
- 1/2 tsp togorashi
- ¾ tsp garlic; finely minced
- 1 oz sake

In a large bowl combine all ingredients together and mix to thoroughly combine. Reserve in the refrigerator.

**(\*C) Tomatillo Guacamole**

4 avocados; diced into cubes

¼ c yellow onion; diced

¼ large red tomato; diced

2 tbsp chopped cilantro

2 thai chiles; minced fine

1 tomatillo; charred on the grill and then pureed in a blender

In a large bowl, combine all ingredients together and mix to thoroughly combine. Reserve in the refrigerator.