

Grilled Asparagus with Blood Orange Vinaigrette

1 bunch of asparagus (about 1 pound)
2 tsp plus 3 Tbsp extra virgin olive oil
3 blood oranges
1 shallot, sliced thin
1 Tbsp white wine vinegar
salt and pepper

1. Before you start, get your grill ready or use a grill pan.
2. **Grill the Asparagus:**
Trim the tough ends off the bottom of the asparagus (about 2"). Toss the asparagus in a bowl with the 2 tsp of olive oil. Grill over moderate heat about 3-4 minutes on each side. The asparagus should be slightly charred and tender-crisp when done. Remove from the heat and put on a plate. Season with salt and pepper.
3. **Prep the oranges:**
Cut one of the blood oranges in half and squeeze the juice into a small bowl. Using a sharp paring knife, cut the skin and the white pith off the remaining two oranges. Cut in between the membranes of each segment to remove them from the orange. Do this over the bowl with the juice to capture any excess juice. After removing the segments squeeze what's left of the orange to get all the juice out.
4. **Make the vinaigrette:**
In another bowl, whisk together the shallots, wine vinegar and olive oil. Season with salt and pepper. Gently stir in the blood orange juice and segments. Spoon the vinaigrette over the grilled asparagus. This dish can be served warm, or at room temperature.