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Asparagus with Honey Garlic Sauce (Makes 6 to 8 servings)

Ingredients:

1/3 cup honey

2 ½ lbs. fresh asparagus

Salted water

½ cup Dijon-style mustard

½ cup dark ale or beer

1 clove garlic, minced

½ teaspoon dried thyme

½ teaspoon salt

Directions:

Stand asparagus stalks in boiling salted water

Steam them, covered, 6 to 8 minutes or till barely tender

Drain

Combine mustard, ale, honey, garlic, thyme, & salt

Mix well

Pour over steamed asparagus & serve!