



Oriental Asparagus

INGREDIENTS

2 tablespoons margarine or butter

2 tablespoons slivered almonds

10 ounce pkg (1 1/2 cups) frozen cut asparagus

1 stalk celery

1 tablespoon soy sauce

8 ounce can (2/3 cup) water chestnuts, drained and sliced

DIRECTIONS

- In a small skillet or shallow sauce pan, cook almonds in margarine until golden brown. Remove almonds and set aside.

- Add remaining ingredients to margarine. Simmer covered, about 10 minutes or until asparagus is tender*, stirring occasionally. If necessary, remove lid during last few minutes to allow liquid to evaporate. There should be a thin glaze on vegetables.

- Add toasted almonds.