

ASPARAGUS TOMATO SALAD

1 lb. Fresh asparagus, cut into 1 inch pieces	2 tablespoons cider vinegar
4 medium tomatoes, cut into wedges	1 garlic clove, minced
3 cups sliced fresh mushrooms	1 teaspoon dried tarragon
1 medium green pepper, julienne	3/4 teaspoon salt, optional
1/4 cup vegetable oil	1/4 teaspoon pepper
1/4 teaspoon hot pepper sauce	

Cook asparagus in a small amount of water until crisp-tender, about 3-4 minutes; drain and rinse with cold water. Place in a large bowl; add the tomatoes, mushrooms and green pepper. In a small bowl, combine remaining ingredients; mix well. Pour over vegetable mixture; toss to coat. Cover and refrigerate for 2 hours or overnight.

Yield: 14 servings