

# Asparagus Strudel

Contributed by  
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2 large onions, finely chopped

¼ lb. plus 2 Tbsp. butter or vegan margarine

1 1/3 cup fresh bread crumbs, crumbled finely

8 phyllo pastry sheets

1½ lbs asparagus, trimmed, washed, chopped, and cooked until tender

¼ cup finely chopped parsley

Dressing (see below)

Garnish:

Parsley sprigs

Lemon slices

Asparagus tips

Preheat the oven to 400 degrees F. Saute the onions in 2 tablespoons of the butter or vegan margarine for 10 minutes, until soft but not browned. In another pan, heat 4 tablespoons of the butter or vegan margarine and saute the crumbs until crisp. Melt the remaining butter or vegan margarine in a small saucepan.

Spread one phyllo pastry sheet out on a large board and brush with butter or margarine. Put another pastry sheet on top and brush with more butter or margarine. Repeat until all sheets have been used. Spread the onions evenly on top of the pastry, keeping the edges clear. Put the asparagus over the top of the onions and sprinkle with three-quarters of the crumbs and the parsley. Fold over 2 inches all around the pastry, then fold the long edges over to make a roll. Place the roll, seam side down, on a baking sheet and bend it around into a horseshoe shape. Brush with remaining melted butter or margarine and sprinkle with the remaining crumbs.

Bake for 40 minutes, until golden and crisp. Garnish with parsley sprigs, lemon slices and asparagus tips.