

HATFIELD ASPARAGUS BUNDLES

For 4 Small Sides and 2 Lunch Portions with a Nice Salad

Provided by Sandy and Angie D'Amato from **Good Stock Farm**

- 2 pounds large Hatfield asparagus
- 3 tablespoons plus 1 teaspoon extra-virgin olive oil
- Kosher salt and freshly black pepper to taste
- 2 ounces grated Asiago cheese
- 4 (1-ounce) slices of good-quality baked ham, about 1/8- to ¼-inch thick

Preheat the oven to 500°. Peel the asparagus spears about 2 inches below the tip to the bottom (when peeling, hold the tip of the asparagus off the end of the board and peel the part that is on the board carefully – do not snap off the tips). Line up the tips evenly and trim off the bottom 1-2 inches so that all the spears are the same length. Place the asparagus spears on a baking sheet large enough to hold them in 1 layer. Sprinkle 3 tablespoons of olive oil over the asparagus spears and season with salt and pepper. Place in preheated oven for 5 minutes, remove from the oven, remove from the baking sheet, divide into 4 bundles. Divide $\frac{3}{4}$'s of the cheese over the middle of the bundles. Wrap each bundle in one slice of ham, place back on the baking sheet and divide the remaining $\frac{1}{4}$ of cheese over the bundles. Drizzle the remaining 1 teaspoon of olive oil over the bundles. Place back in the oven and cook for 3-4 minutes until golden brown and serve.

Sandy and Angie D'Amato conduct cooking classes in their teaching kitchen at Good Stock Farm in Hatfield, MA, which is surrounded by farmlands and on the beautiful Connecticut River. The classes are for everyone, from beginners looking for some basics to more advanced cooks wishing to hone their skills. Sandy's teaching style is comprehensive, friendly, and packed with invaluable cooking and baking tips. His skills range from home-style to professional-style and there are numerous techniques and shortcuts to learn from any cooking or baking dish he is preparing. Although he is a French-trained chef, Sandy's dishes draw from cuisines from all over the world. At the cooking classes he prepares dishes from his 1000+ repertoire of recipes including those from his memoir with recipes, **GOOD STOCK: Life on a Low Simmer**. <http://www.goodstockfarm.com/>

Sanford (Sandy) D'Amato is a James Beard Award-Winning chef who has cooked for Julia Child and the Dalai Lama. He has been cooking and teaching for 40+ years in New York City, France, Italy, and Mexico City and as a guest chef on European bike tours and international cruises. Between 1991 and 2012, he conducted cooking classes at their two restaurants, Sanford Restaurant and Coquette Café, which they owned and operated in Milwaukee, Wisconsin.

Good Stock Farm in Hatfield, MA is "One of the best cooking schools in the world", according to Food & Wine Magazine (2015).