

GAMEBAG



May 8th Luncheon

May, 2025



Next meeting Thursday May, 8th 11:45 at LV National Golf Club
located at 1911 E Desert Inn Road (near Eastern)

Warning to all Las Vegas Woods and Waters club members, if you have not renewed your membership this may be the last issue of the GamdBag you will receive. **Please renew your membership now**

LVWW Marksman-Angler Events

2025 Banquet Date Set for May 10th. Don't wait start collecting donations.

2025 Purposed events calendar

April 29th, Big Game Status Report and Quota Setting CAB meeting

Alert May Monday April 28th BOD meeting. Alert meeting date change.

May 8th lunch

May 10th Las Vegas Woods and Waters Annual Banquet at the Gold Coast

*May 31st Fishing event –Spring Valley fishing (AKA) Eagle Valley Honcho MT **Make you own reservation for camp site.***

June 3rd BOD meeting

June 12th Lunch

June 14th 8am -noon - black powder shot, hunter education center 50-yard range, Honcho BP

July 1st BOD meeting

July 10th Lunch

July 12th Night shoot 6pm to 10pm = 100-yard range. HONCHO JB

August 5th BOD meeting

August 14th Lunch

August 16th NO EVENT SCHEDULED

September 2nd BOD meeting

September 11th lunch

September 13th Fall Feast and shoot = HONCHO MR

September 30th BOD meeting for October

October 9th Lunch

October 11th NO EVENT SCHEDULED

November 4th BOD meeting

November 13th Lunch

November 15th Don Turner Night shoot Honcho JB

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December 2nd BOD meeting

December 11th Lunch

December 13th Fishing event TBA Lake Mead = HONCHO RG

December 24th Christmas get together

Non-club events;

May 31st - NDOW Academy

June 14th Nevada free fishing day

June 17th, 2025 Set/Revise Upland Game and Furbearer Seasons and Limits **CAB meeting**

June 26th Mule deer workshop 6:30

June 14th Nevada free fishing day

June 17th, 2025 Set/Revise Upland Game and Furbearer Seasons and Limits **CAB meeting**

June 26th Mule deer workshop 6:30

August 12th, 2025 **CAB**

September 23rd, 2025 Set/Revise Biennial Fishing Regulations **CAB meeting**

September 28th Dutch oven class 10am

October 19th Dutch oven class 10am

October 28th, 2025 Policy, Regulations, and Program Reports **CAB meeting**

Results of Spring Feast shoot April 5th 2025

2025 Spring Feast results

Shooter	member	non member	lewis	Marksman
Kenny Clark	95	1st \$80	\$80	10
Jared Martin	94	2nd \$ 55	\$55	9
Randy Patterson	85	3rd \$35	\$35	8
Mike Reese	81			7
Mat Whalen	79			5.5
Clayton Philipp	79			5.5
Bill Peirce	78			4
Joe Hanley	72			3
Jack McGuire	71			2
Steve Reiter	69			1
Bob MC kinnis	69			1
Jim Pope	68			1
William Hare	68			1
Steph Nel	66			1
Jerrey Gnade	65			1
Jerry Mika	65			1
Tracy Truman	64			1
Nick Gulli	64			1
Lou Degregario	62	1st \$80	\$80	1
Larry Cusimano	60	2nd \$ 55	\$55	1
Scott Reese	59	3rd \$35	\$35	1
Brian Patterson	58			1
Kevin weisner JR	56			1

Jerry Gnade	56			1
Bruce Hudson	56			1
Jeff Bryant	54			1
Russ Johnson	54			1
Mark Forsstrom	53			1
Kerry Miller	52			1
Mike Taylor	51			1
Cory Forsstrom	50			1
Chic Degregario	50			1
Vince Marra	48			1
John Scanlan	48			1
John Mittness	47			1
Randy Peters	47			1
Julius Fortuna	46	1st	\$80	1
Cal Hinebach	45	2nd	\$ 55	1
Eric Forsstrom	43	3rd	\$10	1
John Fenner	43	3rd	\$10	1
Doug Rausenberger	43	3rd	\$10	1
Steve Schultz	43	3rd	\$10	1
Kevin Weisner SR	42			1
Tony Perkins	41			1
Ray Scissons	38			1
Nelson Stone	35			1
Al Schoelen	35			1
Neil Dille	34			1
Steve Carpenter	31			1
Eric Brechlen	25			1
Joe Hicks	19			1
Magdi	13			1
Aris Melonis	4			1





The Las Vegas Woods and Waters Spring Feast has come and gone for another year. And again Kyle Otto, (Craw Daddy) and a crew of volunteers, Nike Gulli, Mark Transue, Robert Gaudet and Richard Beasley to name a few pulled off another awesome Shrimp and Craw Fish boil for our hunger shooters and guests. The only down side was we had so many volunteers everything went so well that the feast was done long before the shooters returned and most of the food was luke warm at best. But I didn't hear anyone complain and everything was gone by the end of the event.

CONGRATULATIONS TO THE WINNERS

And the winners are;

First flight

Kenny Clark	1 st place \$80.
Jared Martin	2 nd " \$55.
Randy Patterson	3 rd " \$35.

Second flight

Lou Degregario	1 st place \$80
Larry Cusimano	2 nd " \$55.
Scott Reese	3 rd " \$35.

Third flight

Julius Fortuna	1 st place \$80.
Cal Hinebach	2 nd " \$55.
Eric Forsstrom	3 rd " \$10.
John Fenner	3 rd " \$10.
Doug Rausenberger	3 rd " \$10
Steve Schultz	3 rd " \$10.

Results of Otter Creek fishing event April 26th 2025

BEASLEY	RICHARD
----------------	----------------

4.22 lbs. – 10 pts.

KESGOMOL	JIMMY
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3.64 lbs. – 9 pts.

JOHNSON	RUSSELL
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2.88 lbs. – 8 pts.

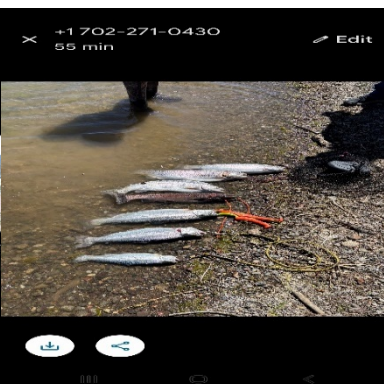
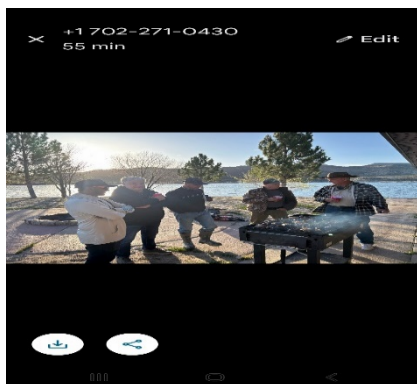
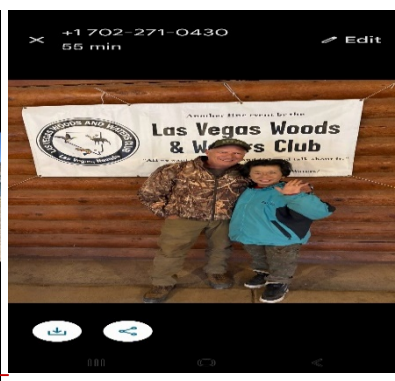
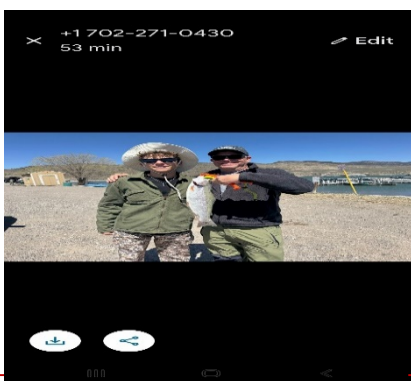
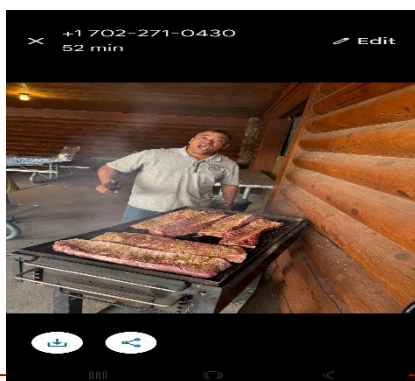
PATTERSON	BRIAN
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2.27 lbs. -7 pts.

MITTENESS	JOHN
------------------	-------------

1.91 lbs. – 6 pts

All other anglers received 1 point



This year at the Inaugural Ken Johnson Otter Creek fishing tournament we had a group of approximately 30 fishermen. 21 of us entered into the big fish tournament with a five-dollar entry. You had a chance at winning 60% of the pot for first place and 40% of the pot for second. It started at 8 AM Saturday morning.

We all hit the lake with a beautiful sunny but cold morning. Unfortunately, at about 9 AM, a 50 mile an hour wind storm came out of the south. This made it nearly impossible to fish effectively, but there were a few diehards that roughed the turbulent seas and caught fish.

First place was awarded to Rich Beasley with a 4.22-pound rainbow trout. Pannee Kesgomal came in second with a fish weighing in at 3.64 pounds. Both fish were caught from kayaks.

The food, drink and camaraderie were unsurpassed. And yes, a vicious poker game was played as well. Every year this event gets bigger and bigger, so I highly encourage everyone to try and make it next year. My father's name being memorialized for this tournament means the world to me. He really loved it up there in the mountains with the club.

PS - we missed you, Al.

Honcho
Russ Johnson

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President's Post

President John Mitteness

Welcome Members and Friends.

This has been a very eventful month. At our Sunnyside Fishing trip many of us sat around the camp fire and brainstormed how to recruit. Many ideas were exchanged, someone suggested buy a Yeti Cooler. Then it was suggested sell tickets, then give the proceeds to Ducks n Donuts.

I bought a \$398.00 Grizzly Cooler for \$250.00. I received the cooler the night before the Spring Feast, through the generosity of our shooters the cooler was paid for that day. The spring Feast was a great time with great food. From the Feast I took the Cooler to the Clark County Fair.

We sold many tickets and signed up new members at the fair. I am happy to let everyone know we deposited \$504.00 for D&D and \$200.00 for marketing items for the fair and banquet. This weekend at Otter Creek was a huge success. A lot of people, a lot of food, and a lot of wind. There wasn't a lot of fish but it took over 4 pounds to win the contest.

We have all been working for the Banquet on the 10th. Everyone, get signed up. We have a great program planned.

John Mitteness

ANNOUNCEMENTS

If you have any concerns about Nevada's wildlife, be sure to contact the Nevada Wildlife Commissioners and let them know.

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2024 Marksman & Angler of the Year Standings

2024

Marksman of the Year

Roger Palmer

Angler of the Year

Rich Beasley

All Around

Rich Bessley

2025

Marksman of the Year

Angler of the Year

All Around

Marksman of the year

1 B Patterson	10.5
2 John Mitteness	12
3 Ralph Willits	8
4 Roger Palmer	10
5 L Cusimano	7.5
6 Bruce Hudson	7.5

Angler of the year

B Patterson	25
John Mitteness	21
Magda Ghali	15.5
Ralph Willits	14.5
Kyle Otto	12
L Cusimano	12

B Patterson	35.5
John Mitteness	33
Ralph Willits	23.5
Roger Palmer	20
L Cusimano	19.5
Bruce Hudson	18.5 "

Youth Marksman 18

Wyatt Palmer 10 pts

Youth Angler 18

Wyatt Palmer 20pts

Youth all Around

Wyatt Palmer 30 pts

Remember in order to qualify for all around of the year you must participate in at least 1 fishing event and 1 shooting event.

Remember the slogan of the Las Vegas Woods & Waters:

"All we want to do is hunt and fish and talk about it".

I would love to print some of your stories in the Gamebag. So, if you have a little time on your hands and feel like telling us about your adventures, please send it to me in a regular word document. Send it to robertpaul@reagan.com subject line; STORIES

The GameBag

Las Vegas Woods and Waters Club

P. O. Box 29081

Las Vegas, Nevada 89126-3081

www.LVWoodsandWaters.org

Email: admin@lvwoodsandwaters.org

2024 Officers

President	John Mitteness
1st VP	Mark Transue
2nd VP	R. Beasley
Treasurer	Mike Reese
Secretary	Rodger Palmer
Warden	Mike Taylor
GameBag	Robert Gaudet
Social Media	Mike Reese
	B. Patterson

2024 Directors

3-Year Term

B. Patterson
Chris Scott
Bobby Scott
Magda Ghal

2-Year Term

Robert Gaudet
Kyle Otto
Jorge Arteaga
Jimmy Kesgomol
Ron Cannon

1-Year Term

Steve Carpenter
Rodger Palmer
Rocky Becker
Mike Lassier
Bob Bobbett

Lunch door host: Steve Reiter

MEMBERSHIP APPLICATION—LAS VEGAS WOODS & WATERS CLUB

PO Box 29081 Las Vegas, Nevada 89126-9081

Name: _____

Address: _____ Amount Due \$25 \$25

City: _____ State: _____ Zip: _____

Cell Phone: _____ Home _____

Payment: Check: _____ Cash _____ Visa _____ MC _____

Acct.No. _____ Expires: _____ CIP: _____

Signature: _____ Date: _____

Email: _____

"all we want to do is hunt and fish and talk about it"

BUY – SELL - TRADE

Buyers & Sellers agree to obey all firearms laws and local regulations in all transactions and hold LVWW harmless. Hunting, Fishing Camping gear for sale. Anyone have some gear they aren't using and would like to pass on? And perhaps make some money at the same time.

New members: We welcome new members: **Ernesto Alfonso, Pat Armour, Tim Baldwin, Eric Brechlin, Moises Chavez, Darien Coleman, Joe Hanley, William Hare, Joe Hicks, Richard Howell, Adam Kearney, Mark Lewis, Chico Miranda, Matthew Sanger, Steven Schultz, Brian Shupe and Mat Whalen.** Make sure to get your free hat at the luncheon for joining

FOR SALE; 2008 ARTIC CAT 400 4 X 4. AUTOMATIC WITH SELECTABLE 4X2/4X4 DRIVELINE, WITH DOUBLE A-ARM FRONT AND REAR SUSPENSION. 10 INCHES OF TRAVEL. FRONT AND REAR HYDRAULIC DISC BRAKES. EXCELLENT

CONDITION WITH EXTRAS. **\$2700 O.B.O.** CALL 702-286-3295 LARRY



ITEM FOR SALE: Beretta A400 Xcel Multitarget 12 ga., excellent, like new condition, comes with all chokes and original tools and packaging. This is the Multitarget, not the Sport model. Great for sporting clays. Retails new for around \$3200, Asking \$2200 OBO. Rod Maly 702-496-4017



Glenn Allen <alnman1356@yahoo.com> (928) 308-1437

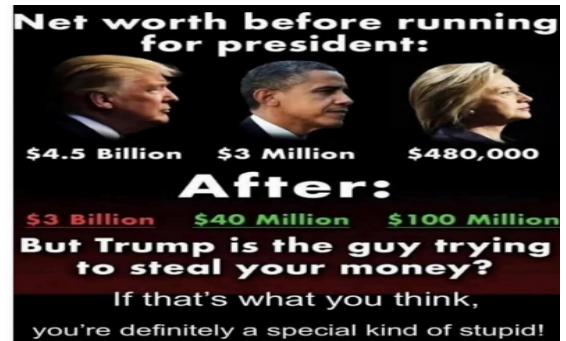
> Description>

- > Very nice and just the right size, like a studio apartment. 8' x 18'
- > Power adjustable hitch & awning, gas and elec fridge, TV, radio.
- > Bluetooth, double lock door (key or combo), oversized mattress, and wall

- > mounted ac unit. See pictures, send questions. \$15,000 title in hand.
- > Sleeps 4, very comfortably.



JOKES





STORIES

Nevada Shields Ruby Mountains from Fresh Oil Projects



The Biden-Harris administration is taking a notable step to safeguard northeast Nevada’s Ruby Mountains by proposing a temporary freeze on new oil, gas, and geothermal projects across roughly 264,000 acres. This move aligns with a broader pattern of environmental protections in Nevada, which in recent years has seen both grassroots and legislative efforts to shield critical public lands from unchecked development. The U.S. Forest Service’s petition and application, recently submitted to Interior Secretary Deb Haaland, aim to pause exploratory drilling for two years, giving researchers and policymakers time to study why key wildlife species—such as mule deer, bighorn sheep, and sage grouse—have been declining.

Under the current proposal, mining and commercial operations already in place would keep running, but no new permits for oil, gas, or geothermal activities would be issued. Once the move is published in the Federal Register, there will be a 90-day public comment period. Federal agencies will also hold consultations with local Tribal communities to perform an environmental analysis, which could lead to extending the moratorium for as long as 20 years.

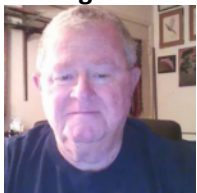
This kind of protective action isn’t new to Nevada. Over the past decade, there have been multiple campaigns aimed at preserving ecologically sensitive areas within the state. For instance, public outcry in 2019 led the U.S. Forest Service to recommend restricting potential energy development in the Ruby Mountains—often referred to as Nevada’s Swiss Alps for their rugged beauty and diverse ecosystems.

Additionally, federal and state officials previously worked together on measures to reduce leasing in certain parts of the state, especially where habitats for threatened species overlap with proposed drilling zones. According to Russell Kuhlman, executive director of the Nevada Wildlife Federation, instituting a pause on new projects is a textbook example of thoughtful, science-driven wildlife management. In his view, limiting new variables—such as exploratory drilling—allows experts to get a clearer understanding of what’s causing declines in some of Nevada’s most iconic animal populations.

Kuhlman emphasized that while some might assume a major energy “motherlode” is going untapped, that often isn’t the case for the Ruby Mountains. Instead, the land is better suited for multiple-use approaches that balance recreation, habitat conservation, and traditional industries.

[Commentary](#)

Finding balance in addressing the housing crisis without sacrificing our way of life



[Robert Gaudet](#)

www.LVWoodsandWaters.org

April 3, 2025 4:59 am



Hidden Valley in the McCullough Range south of Henderson and east of I-80. (Photo: Kyle Roerink)

Arguing over how to use the land in Nevada has defined the political conversation for a long time, starting with statehood, running through the Cliven Bundy saga, and up to the present moment with the debate over what role public lands should play in addressing the housing crisis. The availability of thriving natural places is a blessing that we need to manage carefully to make sure Nevada stays a great place to live and work as we also work to expand affordable housing for working families. It's important to add some context to the current push to liquidate these places for development.

The "Sagebrush Rebellion" kicked off in Nevada nearly half a century ago by special interests that wanted to gain control over public property for their own commercial gain. It continued on through Mr. Bundy's challenge to public ownership of land he refused to pay to use. And unfortunately, it's rearing its ugly head again in the conversation, this time under the pretext of mass disposal of public lands to create affordable housing.

Modern day sagebrush rebels have seized on the affordability crisis to create a narrow private gain from public resources. One proposal in Congress from Utah Sen. Mike Lee, a longtime opponent of public ownership of public lands, would create the broad liquidation of public lands under the deceptive guise of creating more housing. That legislation doesn't mention the word "affordable" once, meaning that it could be sold to anyone from politically-connected billionaires to wealthy real estate developers who want to create high end housing for the super-rich.

There are frankly no details available to confirm that the latest Trump administration is much better. As they have done with so many other initiatives, the administration issued a press release before the policy, so there's no telling if the ultimate use of this land will be for Tesla server farms or places Nevadans can afford to rent or buy. Public lands are supposed to benefit the public. Period. That's why any sales for the purposes of housing should truly create affordable options for working people.

Fortunately, there are already tools in place that accomplish this goal. Regulations currently in place at the Bureau of Land Management require such lands to be sold only when it benefits the "national interest" – exactly what's at stake in the campaign for affordable housing. A bill recently passed with bipartisan support to make some administrative U.S. Forest Service lands available for lease for the purposes of affordable housing.

These measures are a better path for Nevada and other states with fast-growing communities across the West, and they've already been used to create more affordable housing right in our backyard. Public lands conservation is an important tool for managing growth. They provide essential services like clean water filtration and air purification—services that benefit everyone, not just those who live near them.

Surging ahead without protecting these important resources will not benefit anyone in the long-run. As the conversation continues around how to tackle the housing crisis, we urge decision-makers to consider policies that are not just focused on short-term solutions but that also preserve our public lands for the long term. With Lake Mead sitting at only one third of capacity we can't throw the baby out with the bathwater (if you'll pardon the expression) through a wholesale liquidation of public lands that includes no guarantees to protect the public interest.

If public lands are truly to benefit the public, then we must make sure any that are sold or leased are guaranteed to be used for affordable housing. And we must ensure that some other lands are protected for their water resources and the quality of life they create for our families. The majority of people in Nevada and around the West want a balanced approach to public lands management, not a return to the tired old fights of the past. Our leaders have a chance to chart a new path. Let's hope they hear us.



[Robert Gaudet](#)

Robert Gaudet is a current and former President of the Nevada Wildlife Federation, volunteer instructor for the Nevada Department of Wildlife and Las Vegas resident of over 55 years.

Recipe of the month

Slow Cooker Brisket

The onion soup mix seasoning is a game changer!



The easiest and best slow cooker recipes are the ones that don't involve *any* stovetop cooking, like this rich and tender slow cooker brisket flavored with onion soup mix. Perfectly tender and extremely flavorful with just a touch of sweetness, it's a hearty comfort food main course that's worthy of your Sunday supper or holiday dinner menu—whether it's Easter or Christmas. For best results, place the meat fat side-down in the slow cooker (since the heat comes from below) and place the thyme, garlic, and bay leaves directly on the brisket to add even more flavor to the meat during cooking.

Then, scatter the vegetables on top of, not below, the brisket to avoid overcooking. Got leftovers? Slice the meat for quick lunch sandwiches or check out our tips for how to reheat brisket.

Can you overcook brisket in the slow cooker?

Though cooking in a slow cooker typically reduces chances of human error, especially when it comes to overcooking, nothing is impossible. Brisket should be incredibly tender, but still sliceable. You're not going for the pulled, fall-apart effect here. Start checking on the meat according to the time recommendations in the recipe and you'll be golden. Should brisket be submerged in the slow cooker?

The meat doesn't need to be swimming in broth, but yes, it should be at least partially submerged. Here, 2 1/2 cups is plenty for a 3-pound piece of meat. A bit of cornstarch whisked into the liquid helps add body to the sauce. Ingredients.

- 1 oz. envelope onion soup mix
- 1 Tbsp. light brown sugar
- 1 1/2 tsp. kosher salt
- 1/2 tsp. ground black pepper
- 13 lb piece of beef brisket (flat cut)
- 8 fresh thyme sprigs
- 8 whole garlic cloves
- 2 bay leaves
- 1 lb. carrots, peeled and cut into 2-inch pieces
- 1 lb. golden baby potatoes
- 3 celery stalks, cut into 1" pieces
- 1 large sweet onion, cut into 8 wedges
- 2 1/2 cups beef stock

2 Tbsp. Worcestershire sauce

2 Tbsp. cornstarch

Directions:

1 In a small bowl, combine the soup mix, sugar, salt, and pepper. Sprinkle the mixture over both sides of the brisket and rub it into the meat.

2 Place the meat, fat cap side down, into a 6 to 8-quart slow cooker. Place the thyme sprigs, garlic, and bay leaves on top of brisket. Add the carrots, potatoes, celery, and onion over top.

3 In a liquid measuring cup, whisk together the stock, Worcestershire sauce and cornstarch until the cornstarch is fully dissolved. Pour the liquid into the slow cooker. Cover and cook on high for 5-6 hours, or low for 8 hours until the brisket is tender to slice, but not falling apart.

4 Remove the brisket from the slow cooker and transfer to a cutting board, fat cap side up. Remove and discard the thyme sprigs and bay leaves. Thinly slice the brisket against the grain. Serve alongside the vegetables, drizzled all over with the gravy from the slow cooker.

Sautéed Asparagus Recipe



Spring is the perfect time of year to grab a bundle of asparagus for sautéing! Impressive enough to serve as a side dish for a fancy steak dinner, but fast enough for a weeknight meal, this sautéed asparagus recipe is one of the easiest vegetable side dishes. It's also perfect for your Easter dinner. Fresh lemon juice and garlic really brighten up the flavor, and a sprinkle of parmesan cheese is the perfect finishing touch.

What is the best way to store asparagus?

Have you ever wondered why asparagus is displayed in a shallow bin of water at the grocery store? That's because asparagus is best stored like a bouquet of fresh flowers! Once trimmed from the ground, it stays fresher when the cut ends are submerged in about 1 inch of water, and you should definitely replicate this at home! If you're cooking any asparagus recipes in the same day of grocery shopping, no need to refrigerate your veggies.

Any longer, and it's best to store it in water, in the refrigerator, loosely covered with a plastic bag or plastic wrap. Asparagus is best cooked within three days of bringing it home. What tastes better: thin or thick asparagus? No matter if they're thick or thin, asparagus tend to taste about the same. However, if your supermarket has both, choose based on your cooking method. Thicker asparagus work best for grilled asparagus because they can stand up to the intense heat.

Thinner spears would likely shrivel and dry out on the fiery grill grates. If thin asparagus are what you have on hand, choose a recipe where they're cooked more gently. Many recipes, this one included, will work with both thin and thick asparagus; you may just have to adjust the cook time.

What's the best way to trim asparagus?

You can simply snap off the ends of the asparagus by bending them with your hands, but the best way to trim asparagus is to pull out a handy kitchen knife. You'll want to slice about two inches off the bottom of the asparagus. Using a knife to do this allows for more precision and less wasted asparagus.

Does asparagus need to be blanched before sautéing?

No, asparagus doesn't need to be blanched before cooking in a skillet. Once the tough ends of the asparagus have been trimmed, asparagus is actually a very tender vegetable. So tender, in fact, you can eat it raw, if you like! The heat of the skillet, a little bit of oil and salt, and about 10 minutes are all you need to cook tender asparagus perfectly.

What is the best season for asparagus?

Beautiful, sunny spring! Asparagus can be found in markets year-round, but nothing quite compares to Easter side dishes made with in-season asparagus come springtime. Asparagus season typically begins in late February and continues through the beginning of June. That's when they taste their best!

What are the best ways to cook and eat asparagus?

Asparagus is a great quick-fix side dish that can be prepared and eaten dozens of different ways. Keep things simple by sautéing asparagus with a bit of garlic and finishing with lemon and parmesan as seen in this recipe. Otherwise, try grilled asparagus or even bundle up bacon-wrapped asparagus. Yes, bacon really does make everything better! Asparagus also adds a nice spring touch to tasty tarts and is the star of the season's best cream of asparagus soup.

How do you store leftover sautéed asparagus?

Place the asparagus in an airtight container and store in the refrigerator for up to three days.

How do you reheat leftover sautéed asparagus?

The best way to reheat leftover sautéed asparagus is in a skillet on the stove. Simply add a little olive oil to the pan, then warm the asparagus over low heat until heated through. You can also reheat the asparagus in the microwave if you like.

Ingredients

- 1 bunch of asparagus (about 1 1/4 lb.)
- 1 Tbsp. olive oil
- 1 Tbsp. unsalted butter
- 2 cloves garlic, chopped
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- 1/2 lemon
- 2 Tbsp. grated parmesan cheese, for serving

Directions

- 1** Trim the woody ends from the base of the asparagus spears by cutting off the bottom 2 inches or by snapping it off with your hands.
- 2** Heat a large skillet over medium-high heat. Add the oil and swirl to coat the pan. Add the asparagus in a single layer and cook, turning occasionally, until lightly golden and almost tender, 8 to 10 minutes. (Cut a small piece from the end of one asparagus to see if it's near tender.)
- 3** Reduce the heat to low. Add the butter, garlic, salt, and pepper, and stir to coat the asparagus. Cook until the garlic is softened and fragrant, 1 to 2 minutes more. Immediately transfer to a serving plate.
- 4** Just before serving, squeeze the juice from the lemon half over the asparagus and sprinkle with parmesan cheese. Serve immediately.

Honey-Glazed Carrots and Parsnips

It's a sweet and savory holiday side dish!



Fresh thyme is the key to this root vegetable side dish. It's a savory-sweet and simple carrot recipe that's perfect for Easter, Thanksgiving, or any holiday occasion.

Ingredients

- 1/4 cup olive oil
- 2 lb. carrots, peeled and cut into sticks (about 1/2 inch thick)
- 2 lb. parsnips, peeled and cut into sticks (about 1/2 inch thick)
- 2 tsp. kosher salt
- Black pepper, to taste
- 2 Tbsp. salted butter
- 1 Tbsp. chopped fresh thyme, plus more for topping
- 3 Tbsp. honey

Note: Could substitute green beans for parsnips. Not all stores carry parsnips.