



# Pāhkwan Kēsoq

Budding Moon/May

## Vocabulary!

**Nōnākanawas**  
Wild Asparagus

**Sēwehtākanahah**  
Salt it

**Muq̄sāhkwat**  
The sky is clear



**Nōnākanawas**  
Wild Asparagus

Original art created by Dan Grignon

Photo by Jennifer K. Gauthier

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Program (HOP 1809) cooperative agreement*



## ASPARAGUS WITH BLACK WALNUTS, CRANBERRIES, AND FETA CHEESE

### INGREDIENTS

- 1 pound asparagus, rinsed and trimmed
- ½ cup dried cranberries
- 2 cloves garlic, sliced
- 2 tablespoons olive oil
- Dash salt
- ½ cup chopped black walnuts, or substitute pecans
- ½ cup feta cheese, or substitute another dry, crumbly cheese

Recipe from Original Local!

1. Preheat oven to 375 degrees.
2. In a shallow baking dish, lightly coat asparagus, cranberries, and garlic in oil and sprinkle with salt.
3. To work the salt into oiled vegetables, use your hands – go ahead, all the best cooks do! Keep the spears facing one way.
4. Roast for 20 minutes.
5. About 10 minutes after the asparagus begins roasting, place the nuts in a small oven-safe dish and set them in the oven.
6. As soon as you begin to smell the nuts, take them out and set them aside.
7. The asparagus is done when it is tender throughout but not browned. If spear tips threaten to burn, place a bit of aluminum foil loosely over them.
8. Remove asparagus from the oven and sprinkle with nuts and cheese. Serve hot.