



Grilled Asparagus

This is a great summer side. It also works well using a Foreman grill if you can't use an outdoor grill.

Yield: 4 servings

Ingredients

- 1 lb. asparagus, trimmed
- 1-2 TB. olive oil
- 1/2-1 tsp. kosher salt, to taste
- 1/8 tsp. pepper

Directions

1. Preheat grill to high.
2. Toss trimmed asparagus with olive oil, salt and pepper.
3. Adjust grill to medium high. Place asparagus on grill. Flip after 2-4 minutes per side until golden. It should take less than 10 minutes for all of the asparagus. Serve while hot. Shaved Parmesan or asiago is also a nice addition before serving.
4. Serve warm or cold with garlic mayo dipping sauce if desired.