

How to Grill Asparagus

(Variation on a delicious asparagus theme)

1. Make sure your grill is HOT.
2. Prepare asparagus by cutting or snapping off woody bottoms as directed above in How to Roast Asparagus.
3. Toss asparagus with oil. The asparagus should be lightly coated, not dripping. Season with salt and pepper (if using).
4. Place the asparagus perpendicular to the grill grates (so the spears don't fall through) or on a grill pan.
5. Grill for 6-10 minutes until a fork inserted in the middle of the spear gives slightly.

Roasted asparagus can be added to salads, stir fries, and sandwiches. Always delicious, it is the essence of spring in spear-form.