



Sparkle Kitchen

Bacon Wrapped, Roasted Asparagus

Ingredients

8-10 asparagus spears per person

1 slice of bacon for each 2 spears of asparagus

Directions

Snap the foot end of each asparagus spear where it naturally breaks and discard the dry ends. Then, cut each bacon slice in half, crosswise. (You should have 2 short pieces of bacon from each slice.) Twist one of the bacon pieces around each spear of asparagus.

If you want to cook these on the grill, lay them out perpendicularly to the grill grate, and turn a few times while cooking. They're done when the bacon is crispy and the asparagus is a little blackened.

You can also cook these in the oven. Set the temperature to 375 degrees, and spread the asparagus on a lightly oiled bake sheet. Roast for 10-15 minutes, or, again, until the bacon is crispy and the asparagus starts to get some nice, blackened color.

Add a poached or fried egg on top to complete the meal, if you like, and enjoy the bounty of Spring!

Enjoy!