

BACON WRAPPED ASPARAGUS BUNDLES

Ingredients:

- 3 lbs asparagus spears, trimmed 4 to 5 inches long tips
- Extra virgin olive oil, for drizzling
- A few grinds of black pepper
- 10 to 12 slices center cut bacon
- Chopped scallions for optional garnish
- String

Directions:

- Preheat grill on medium high (if using an oven at home, preheat to 400°).
- Lightly coat asparagus spears in extra-virgin olive oil, season them with black pepper.
- Take a count of the spears and divide by the number of servings.
- Gather that number and use a slice of bacon to wrap each bundle and secure the spears together with string.
- To grill, place the bundles on hot grill and cover (use baking pan). Cook for 10 to 12 minutes, turning occasionally to prevent charring (turn down flame some if necessary).
- Plate & garnish with chopped scallions.