

Grilled Asparagus with Prosciutto

Serves 4 for a light appetizer

Ingredients

8 spears of Fresh Asparagus, 1/2" diameter

4 slices Prosciutto

Spray Oil

Good Olive Oil

Good Balsamic Vinegar

Flake Sea Salt

Freshly Ground Black Pepper

1 - 2 tablespoons grated Parmesan Cheese

Instructions

1. Heat gas grill or build a charcoal fire.
2. Wash and snap off tough woody ends of asparagus spears. Dry.
3. Cut each piece of prosciutto in half - widthwise
4. Once the grill is ready, grill the asparagus for about 20 - 30 seconds, turn over and grill an additional 20 - 30 seconds. Timing is dependent on how hot your fire is. You only want to partially cook the asparagus at this point. Remove from fire.
5. Wrap the center section of each spear with a half piece of prosciutto. Once all 8 spears are wrapped, lightly spritz with the spray oil and return the spears to the grill to finish cooking. Cook about a minute per side. The spray oil will keep the prosciutto from sticking to the grill grates.
6. Place the grilled spears on a platter and dress with a light drizzle of good olive oil and aged balsamic vinegar. Sprinkle with flake sea salt, black pepper, and grated parmesan cheese. Serve immediately.