

PROSCIUTTO-WRAPPED ASPARAGUS SPEARS

Prepared by: Nancy Kenner, February 2018

Source:

2 pounds fresh asparagus, ends trimmed
4 ounces prosciutto, cut lengthwise into 2-inch strips
Olive oil, for drizzling
Fig balsamic vinegar, for drizzling
Shaved parmesan cheese, for garnish

Prepare a medium-hot fire in your grill.

Wrap each asparagus spear with a slice of prosciutto. Drizzle the spears with olive oil to lightly coat. Place the spears perpendicular to the grill rack. Grill until the asparagus is crisp-tender and the prosciutto has blistered, turning often, 8 to 10 minutes. Set the asparagus on a serving platter and splash on the fig balsamic vinegar to taste. Sprinkle with the shaved Parmesan. Serve hot or at room temperature.

Nancy's Notes: I would definitely make this again!