



Menu du Jour

Grilled Asparagus
(Serves two)

Grilled Asparagus

Fresh asparagus marinated in Italian dressing and seasoned with salt and pepper is cooked quickly over medium-high heat on the grill. Enjoy the natural flavor of the asparagus as it is gently caramelized.

1/2 pound fresh asparagus
1 cup zesty Italian dressing
Coarse kosher salt
Freshly ground black pepper

Snap off the tough ends of the asparagus. Place the asparagus in a shallow roasting pan and pour the Italian dressing into the pan. Marinate for 30 minutes.

Preheat the grill for medium-high direct cooking and grill the asparagus, turning often, for about 5 minutes or until the stalks begin to caramelize.

Remove the asparagus from the grill and season with salt and pepper.

Cooking & Presentation



From The Kitchen Of Michael H. Stines, Ph.B.
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