

## Grilled Asparagus



Grilling vegetables along with the entrée saves time and reduces kitchen mess. I like to cook asparagus spears directly on the grill or on a cedar plank – as shown in the photo above and our recipe for *Cedar Planked Maple Salmon*. If you're doing small pieces a wok, barbecue tray – and even the cedar plank - will prevent pieces from falling through the grill.

Serves 4. Preparation time: 10 minutes

### *ingredients*

- 20 spears** Asparagus - fresh, washed, trimmed
- 1 Tbsp** *Roasted Garlic Olive Oil*
- To taste** Salt - preferably fleur de sel
- To taste** Black pepper - freshly ground
- 1** Cedar barbecue plank - soaked according to package instructions

### *instructions*

1. Preheat the grill to 365 – 400 F. (Medium high heat)
2. Brush the Roasted Garlic Olive Oil on the asparagus, assuring to lightly coat all the surface areas. Sprinkle the salt and pepper over the asparagus.
3. Place the asparagus spears directly on the grill or on the cedar plank which has been soaked according to the package instructions. Close the barbecue lid and grill for 5 minutes, turning once during the process. If you are using a cedar plank be sure to let it cool on the barbecue, as per the package instructions.