

## VEGETABLES

---

### BACON WRAPPED ASPARAGUS†

#### (SPARGEL MIT SPECK UMWICKELT)

- 1 lb. asparagus (18 spears)
- 12 bacon strips (12 oz.)
- 3 tablespoons butter
- 3 tablespoons freshly grated parmesan salt

Wash asparagus and cut off hard ends. Place in a large pot, cover with water, add a little salt and bring to a boil. Reduce the heat and simmer for 10-15 minutes. (Test the bottoms with a fork to make sure the asparagus is tender and crisp.) While the asparagus is cooking place bacon stripes in a pan and precook for 3 minutes (**they should not be crisp**) and place on a paper towel. Once asparagus is cooked carefully place the stalks on a platter. Take three stalks and wrap two strips of bacon around them and place in a shallow casserole dish. Repeat this with all the asparagus and bacon. Melt the butter and drizzle over the bacon and asparagus. Sprinkle the parmesan on top. Bake in a preheated oven at 400° for 6-8 minutes and broil on high for another 5-7 minutes. Serve with bread.

Serves 6

