

Bacon-wrapped Garlic Asparagus

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Ingredients

4 cloves garlic – minced
1 Tbls. chopped fresh parsley
1/4 cup olive oil
1 lb. fresh asparagus
1/2 lb. raw bacon
salt and pepper – to taste

Directions

In a sauté pan over medium heat, cook garlic and parsley in oil for 3 minutes.

Break tough ends off asparagus.

Lay 4-5 stalks of asparagus in the center of each strip of bacon; drizzle garlic oil over each bundle of asparagus; wrap the bacon around the stalks and secure with a toothpick.

Lay asparagus bundles on a cookie sheet and sprinkle with salt and pepper; bake in a 400 degree oven for 20-25 minutes, or until bacon is cooked OR grill on top rack until bacon is cooked.