

Grilled Asparagus

Serves 6

Ingredients

- 2 bunches fresh asparagus, about one pound each
- vegetable oil, about 1 Tbsp
- kosher salt
- 1 lemon

Cooking Instructions

Preheat the barbecue to medium-high.

To trim the asparagus: hold a spear (one hand at each end) and bend the stalk until it snaps at its natural breaking point, about 2 - 3" from the base.

Lay the trimmed asparagus on the grill (or skillet), brush with oil and cook, uncovered, until slightly charred (on my barbecue, it takes about 8 -10 minutes). Turn the asparagus over with tongs, close the lid, and continue to cook, until tender. Keep a close eye on the asparagus as timing will vary depending on the thickness of the asparagus and the heat of the grill (or skillet).

Transfer to a serving platter, sprinkle with kosher salt and a squeeze of lemon juice.