



[www.goinglocal-info.com](http://www.goinglocal-info.com)

## Grilled Asparagus

*Grilling asparagus brings out the vegetable's natural sugars and gives the spears a smoky finish. All they need is a sprinkle of coarse salt and they're ready for the plate.*

12 spear fresh asparagus, trimmed at the bottom  
2 teaspoons olive oil  
Coarse salt

Place the asparagus spears in a flat glass dish and rub them with the olive oil.

Place the asparagus spears on your preheated grill (prefer charcoal) and cook until they are lightly browned.

Sprinkle with salt.

Serve immediately.

Serves 2.

Victoria Wessler  
[www.goinglocal-info.com](http://www.goinglocal-info.com)