

Grilled Asparagus

<http://userealbutter.com/2012/06/06/grilled-asparagus-recipe/>

1 lb. asparagus (I prefer the fat spears), bases trimmed off
2 tbsps olive oil
1/2 tsp salt
1/2 tsp freshly ground pepper

*Trim the bases of the asparagus spears. You can either cut them with a knife or break them off by hand. I prefer to break them off by hand by starting with the base between my thumb and index finger and giving it a slight bend. If it gives easily, let it break off. If it doesn't, then it's too woody and you want to inch up the spear just a bit and try bending again. Repeat until you find a natural breaking point.

Heat your grill to high (about 400°F). Wash the asparagus and pat dry. Place in a baking dish and toss with olive oil, salt, and ground pepper until all of the spears are coated. When the grill is hot, place the spears across the grates and grill about 3 minutes then flip them over. Grill another 3 minutes or so until just blistering (that's how we like it, you can cook more or less to your desired doneness). Remove from heat and serve. Serves 2 people who love asparagus. **Note:** Definitely double the recipe.