

## Grilled Prosciutto-wrapped Asparagus

<http://userealbutter.com/2008/12/22/grilled-prosciutto-wrapped-asparagus-recipe/>

1 lb. fat asparagus spears  
6-8 slices prosciutto, thin  
olive oil  
salt  
pepper  
1/2 cup balsamic vinegar  
1 tsp (or less) sugar

Wash asparagus spears and trim off woody bottoms. If making small appetizer bites, cut or break the spears into halves or thirds and slice the prosciutto lengthwise into halves or thirds depending on the length of the asparagus pieces. Toss the asparagus in a little olive oil (about 1 tablespoon), and a little salt and pepper to taste, to coat all of the pieces. Roll three pieces of asparagus in a piece of prosciutto. Repeat until done. Grill on high heat for 4 minutes or until asparagus loses firmness. Turn and reduce heat to medium and grill for another 4-5 minutes until asparagus is cooked through (less time if you prefer crunchy asparagus). While the asparagus is grilling, combine vinegar and sugar in a small saucepan and stir over high heat until sugar is dissolved. Bring to a boil and reduce to an energetic simmer or low boil until the volume has reduced by half. Remove from heat and let cool. When asparagus is done, drizzle the balsamic reduction over the spears. Serve.