

# Gnome Cooking

## GRILLED ULSTER COUNTY ASPARAGUS

*Grilling asparagus seals in the juices and caramelizes the skin*

*One bunch of asparagus (fatter spears are better for grilling)*

*Vegetable or olive oil*

*Salt*

*Break the ends off the asparagus spears: they will naturally snap where the skin becomes tough. Use just the spears for this recipe.*

*Rub them down with a little oil, enough to coat the surfaces.*

*Sprinkle with salt to taste.*

*Grill on a medium-hot grill, turning until lightly browned.*

*Eat with your fingers. Leftovers are good on sandwiches or sliced into salads.*

*Find more delicious recipes for local produce at [www.homegrownminigolf.com](http://www.homegrownminigolf.com).*



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