

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.

KELDER'S FARM
& Homegrown
Mini-Golf



5755 Route 209 • Kerhonkson, NY 12446 • 845-626-7137