

## ***Grilled Asparagus Spears***

From *Grill Every Day: 125 Fast-Track Recipes for Weeknights at the Grill*

By Diane Morgan (Chronicle Books)

I love the smoky sweetness that develops when asparagus is grilled. In fact, grilling is my favorite way to cook asparagus. Thick spears are a must. Pencil-thin spears tend to slip through the grill grate and, because they lack meatiness, can overcook and char in an instant.

28 thick asparagus spears

1 to 2 tablespoons extra-virgin olive oil

Kosher or sea salt

Freshly ground pepper

Prepare a hot fire in a charcoal grill or preheat a gas grill on high.

Snap off the fibrous bottom end of each spear, or trim the whole bunch to a uniform length. If desired, using a vegetable peeler or sharp paring knife, peel the thick spears from slightly below the tip to the base. (This isn't a critical step; some cooks prefer their asparagus peeled, while others like them unpeeled.) Place the spears in a baking dish, toss them with the olive oil, and season lightly with salt and pepper.

Oil the grill grate. Place the asparagus directly over the hot fire and grill, turning several times, until grill marks appear on all sides and the spears are crisp-tender, about 4 minutes. (Timing will vary depending on the thickness of the spears.)

Transfer to a warmed platter and serve immediately.

Serves 4