



BACON WRAPPED ASPARAGUS

Operation BBQ Relief

WHAT YOU NEED

1 Bunch Medium Asparagus
1 Tbsp Olive Oil
2 tsp Operation BBQ Relief
Texas SPG Rub
3 slices Hickory Smoked Bacon
Kosher salt to taste

USEFUL TIP

This side is very easy to prepare. It has wonderful fresh flavor and is a great way to eat your vegetables!

Be sure to choose small to medium asparagus, this way the asparagus will not take too long to cook.

PREPARATION

1. Cut the fibrous stems off of the asparagus, this is usually the bottom 3 inches of the asparagus.
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2. Take five or six asparagus and bunch them together so that the tips are even.
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3. Starting at the bottom of the bunch, wrap the bacon around the asparagus towards the top.
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4. Preheat a cast iron pan on your grill, set on high.
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5. Place the wrapped asparagus on the heated cast iron pan and allowed to cook until the bacon starts to get crispy.
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6. Keep rotating the asparagus until all four sides have crispy bacon.

SERVES 3 | PREP 5 min | COOK 15 min | READY 5 min

