



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

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Grilled Asparagus

(An Original Recipe from Who Are Those Guys?)

A tasty, very simple springtime treat. Works great as a side or as an appetizer.

- Prepare grill for direct grilling, medium heat.
- Wash and rinse asparagus.
- Break off bottom section of stalk if needed.
- Spread stalks on a small baking sheet.
- Drizzle stalks with olive oil, rolling to coat completely.
- Sprinkle stalks with salt and pepper. (I like a coarse sea salt and fresh ground pepper)
- Roll again to cover.
- Grill over medium heat until desired tenderness is reached. (I prefer crunchy, some like the stalks soft, you decide) Grill marks are good!
- When finished, remove from grill and place into a shallow serving dish.
- Drizzle lightly with a good sesame oil then sprinkle with sesame seeds, roll again to coat.
- Serve warm or at room temperature. If serving as an app, it is better to leave the stalks more on the firm side, they are easier to pick up and eat that way.