



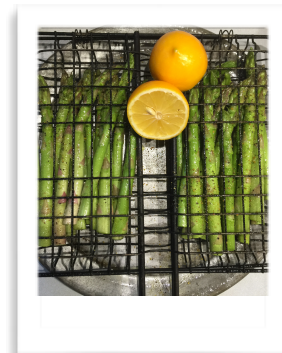
Garden Fresh Farm Recipes

Lemon Pepper Asparagus Grilled

There's no better vegetable for cooking on the grill than these tender asparagus spears, seasoned with lemon pepper, olive oil, and a hint of garlic.

Ingredients:

1 1/2 lb. fresh asparagus spears
2 tablespoons olive oil
1/2 teaspoon lemon-pepper seasoning
Juice from 1 lemon
1 clove garlic minced
1/4 teaspoon salt



Directions:

Heat gas or charcoal grill. In large shallow dish or pan, combine all ingredients except asparagus; mix well. Add asparagus; turn to coat. Place asparagus in grill basket.

When grill is hot, place grill basket on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals. Cook 6 to 9 minutes or until asparagus is tender, turn asparagus occasionally.

Note: Place the lemon that you used for juice on the asparagus while cooking. The heat will release more juice and help keep the asparagus moist. I also use a tent of aluminum foil over the asparagus to help it steam cook.