

Grilled Prosciutto-Wrapped Asparagus

1 lb asparagus
½ lb prosciutto
2 T grapeseed oil
fleur de sel sea salt
fresh ground pepper

Snap the woody ends off the asparagus.

Wrap slices of prosciutto around the asparagus (if the asparagus is fat, just use one spear, if they are young and thin, bundle 3-4 together).

Dip the tips of the asparagus in the grapeseed oil to prevent the tender tips from burning. (Grapeseed oil is suggested, as it has a higher flash-point, but any oil will do in a pinch).

Sprinkle sea salt and fresh ground pepper over the spears.

Grill over medium-high heat, turning once, about 5-8 minutes until the prosciutto is crisp and the asparagus is tender.