

Grilled Bacon Wrapped Asparagus with Lemon

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Here's what you need:

Asparagus - I used 3 per bacon one time because they were super skinny and 2 each the next time because they were a little thin too.

bacon, cut in half

salt and pepper

1/2 lemon cut lengthwise

This is a pretty simple recipe. I counted 3 bundles per adult and 2 per child.

Preheat the Barbecue to about 375 degrees.

Trim the asparagus and cut the bacon in half.

Holding the bacon tight to the asparagus (near the top) wrap towards the end.

Salt and pepper the bacon wrapped asparagus. Cut the lemon half into three or four long pieces.

Place the asparagus on the grill with the end of the bacon against the grill so that it keeps wrapped around the asparagus.

Keeping an eye on the asparagus so the bacon doesn't burn, cook it 5-7 minutes or so on each side. The thicker the bacon the longer it takes to cook and I like my bacon done. Place the lemons on the grill for about 3-5 minutes.

Remove when done cooking and squeeze the lemon on top.

You will see these vanish right before your eyes, they are that delicious!

Enjoy!

Serves as many as you like