

GRILLED ASPARAGUS

with Lemon Vinaigrette



**1 pound Asparagus
(woody ends removed)
Extra Virgin Olive Oil
Salt and Pepper**



Prepare Grill, Brush Asparagus lightly with olive oil and sprinkle with salt and pepper, grill over medium hot fire for about 5 minutes, turning the asparagus until the skin is slightly charred and the spears are tender.



LEMON VINAIGRETTE

**1/2 cup of fresh squeezed lemon juice
1/2 cup of extra virgin olive oil
1/2 tsp. Dijon Mustard
1 Tbsp. Finely Minced Shallots
1 Tbsp. Minced Fresh Parsley
Salt and pepper to taste**

Mix all vinaigrette ingredients together, Chill,

Pour over Grilled asparagus just before serving.