Grilled Asparagus

Quick · Family favorite · Serves 4

Ken's note: TBD

Ingredients

- 1 lb asparagus, preferably medium or thick spears, woody ends trimmed
- 2–3 Tbsp extra-virgin olive oil
- 1 lemon, halved
- Black pepper
- Salt

Method

1. Heat a grill to high. Toss the asparagus with most of the oil and some pepper. Grill, turning now and then, until well charred and just tender, 5–8 minutes. Grill the lemon halves, cut side down, until they take on some color.
2. Pile the asparagus on a platter, drizzle with the remaining oil, and squeeze the grilled lemon over the top. Taste and salt at the end.