

GRILLED ASPARAGUS
Submitted by Linda Perkins

Into a resealable one gallon bag:

1 Tablespoon olive oil

1 Clove garlic, minced

1/4 teaspoon black pepper

1/4 teaspoon salt

Mush this around in the bag. Put half a pound of trimmed asparagus spears in the bag and move them gently around until they all have a slight sheen from the oil.

Preheat the grill to medium. Place the spears perpendicular to the bars so they don't fall through and grill until there are good grill marks on the bottom, about 4 minutes. Pile them on a plate--their heat will cook them a little further. I cook them on just one side because I like them to have just the tiniest bit of fresh snap left in them.