



Prosciutto Wrapped Asparagus

20 spears fresh asparagus spears (medium size)

10 slices thinly sliced prosciutto

black pepper to taste

lemon wedges

Clean the asparagus by breaking off the cut end where it snaps. If you cut it with a knife, the woody part may remain and they are hard to chew. Wash and set aside. Put on a good size pot of water to boil. While waiting, get a good size bowl and fill it half full of water and ice. Blanch your asparagus (cook in boiling water for about 2-3 minutes) until just done but still crisp. Shock by putting directly into the ice water to cool then pat dry.

Cut the prosciutto slices in half and wrap around the cooled asparagus spears, coiling to cover most of the spear. Arrange on a serving tray, sprinkle with black pepper and garnish with lemon wedges. Makes an easy and elegant antipasto!