



## GRILLED ASPARAGUS

Even kids are going to eat asparagus like this!

Serves 4 people

2 lbs Green Asparagus,  
approx. 2 bunches

Cut off the bottom  $\frac{1}{3}$  of the asparagus.

**Tip:** If your asparagus come in a bunch secured with rubber bands, cut the whole bunch at once, then remove the bands.

Gently wash the asparagus, lay them out on a cookie sheet and pat dry with paper towel .

2 tbsp Olive Oil

Drizzle the olive oil over the asparagus and coat them evenly.

2 tbsp Till's Rub

Liberally sprinkle the rub over the asparagus and gently mix to ensure even coating.

Grill the asparagus on high heat (preheat your gas grill for at least 10 minutes) until tender and lightly charred.

or

Preheat your oven to 450° F and place the cookie sheet on the middle rack. Roast until tender.

