



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Bacon-Wrapped Asparagus Bundles –

30 medium asparagus stalks, trimmed
10 slices of peppered bacon
¼ cup extra virgin olive oil
Coarse salt and freshly ground black pepper
½ cup mayonnaise
2 tsp. Sriracha (Asian Chile Sauce)
2 tbl. plus 1 tsp. fresh lime juice
1 tbl. plus 1 ½ tsp. finely chopped fresh cilantro

1. Preheat oven to 450°. Separate asparagus into bundles of 3 stalks each. Carefully wrap a piece of bacon around each bundle, starting about ½ inch from the bottom of the tip; secure with a toothpick. Transfer bundles to a rimmed baking sheet. Drizzle with oil, and sprinkle with ¾ tsp. salt; season with pepper. Roast, flipping halfway through, until asparagus begin to wilt and bacon is brown, 20 – 22 minutes.

2. Meanwhile, whisk together mayonnaise, chili sauce, lime juice, cilantro, and ½ tsp. salt in a small bowl; season with pepper.

3. Transfer bundles to a platter; remove toothpicks. Serve with dipping sauce.

Credit: Martha Stewart Living