



Grilled Asparagus

Serves 6

40 jumbo green Asparagus
1 tablespoon Chives, chopped
2 tablespoons extra virgin Olive Oil
Salt and Pepper
4 oz Parmesan, shaved

Butchers twine

Snap the fibrous bottoms off the asparagus and peel lower 2 inches of the stalk. Tie 4 bunches of 10 asparagus together with the twine.

Bring a pot of salted water to boil and blanch asparagus until the center of the stalk is soft. Shock in ice water immediately.

Untie the asparagus and lay out on a tray. Season with 1 tablespoon of olive oil and salt. Mark asparagus on a medium high grill.

Finish with remaining olive oil, chives and cheese.