

Bacon-Wrapped Recipe

Asparagus

what you need:

Local Shopping

2 lb fresh asparagus, ends trimmed

12 slice bacon, uncooked

1/2 c light brown sugar

1/2 c butter

1 Tbsp soy sauce

1/2 tsp garlic salt

1/4 tsp freshly ground pepper

How to Make Bacon-Wrapped Asparagus

- Preheat oven to 400 degrees.

2 Divide asparagus spears into 12 bundles (3-4 pieces each). Wrap 1 piece of bacon around each bundle, starting 1/2" from bottom of the tips. Secure the bacon-wrapped asparagus with a toothpick. Arrange bundle in a shallow baking pan.

3 Combine brown sugar and remaining ingredients in a medium saucepan; heat mixture to a boil over medium heat, stirring occasionally. Pour mixture over asparagus bundles.

4 Bake 25 to 30 minutes or until spears have begun to wilt and bacon looks fully cooked. Enjoy!

Source : justapinch.com