

Asparagus Wrapped in Prosciutto

Serves 4

Ingredients

- 12 Spears fresh asparagus
- 12 slices Prosciutto, sliced thin
- Sprinkle of kosher salt
- 1 Lemon, sliced for garnish

Preparation

1. Trim tough ends of asparagus and blanch in boiling water for 1-3 minutes, until just tender.
2. Immediately immerse in a bowl of cold water. Drain.
3. Wrap each stalk with a slice of prosciutto and sprinkle with salt.
4. Serve on a platter and garnish with sliced lemon.

