



# Mr. Asparagus'

## Side Dish



### Marinated Asparagus

#### Ingredients:

- 1 lb. fresh asparagus
- 3 tbsls. lemon juice
- 1/4 cup olive oil
- 2 clove garlic, minced
- 1 1/2 tsp. dill weed salt and freshly ground pepper, to taste



#### Procedure

Remove the bottom third of the asparagus (woody parts of the stalk) and discard. Place asparagus in casserole dish. Add remaining ingredients. Marinate at least 1 hour, turning frequently.

Place skewers through the middle of the asparagus spears, or place spears in a greased grill basket.

Grill over hot coals until tender but still crunchy. Garnish with diced red bell peppers and lemon slices