**Asparagus 2 Ways**

**Bacon Wrapped Asparagus:**

½ bunch of asparagus

1 strip of lean bacon per person in your group

Salt and pepper to taste

1 Tbsp. balsamic vinegar

¼ cup light corn syrup

**Roasted Asparagus:**

½ bunch asparagus

½ cup panko bread crumbs

1 tsp. lemon zest

¼ cup parmesan cheese

½ tsp. salt

¼ tsp. pepper

2 Tbsp. butter cut into small cubes

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

**Bacon wrapped**

1. Bring a pot of water big enough to hold the asparagus for this portion of the recipe to a boil.
2. Trim the asparagus.
3. When the water comes to a boil, drop the asparagus in. Cook for 1 minute.
4. Drain and immediately run cold water over it to cool it down.
5. Wrap and put on your tray until tomorrow.

**Marinated**

1. Trim and peel the asparagus.
2. Mix the panko, lemon zest, parm, and seasonings together in a small bowl.

**Day 3:**

**Bacon wrapped**

1. In a large sauté pan, cook the bacon over medium high heat until it is ½ way cooked.
2. Dry it on a paper towel.
3. Divide the precooked asparagus from yesterday evenly among the bacon pieces. Wrap each into bundles.
4. Return the wrapped asparagus to the sauté pan and cook until the bacon is crispy.
5. Mix the balsamic vinegar and corn syrup together. Drizzle over the bacon wrapped asparagus or use it as a dip.

**Marinated**

1. Preheat your oven to 400º.
2. Put the asparagus on a small tray in a single layer.
3. Top evenly with the bread crumb mixture.
4. Put the small cubes of butter over the top.
5. Bake for 8-10 minutes, or until the bread crumbs begin to brown.