

☆ Steve's Bacon Wrapped Asparagus

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Prep: 15m **Cook:** 20m **Total:** 35m

Yield: 6

Appetizers

Side

Holiday



Ingredients

- 1 bunch asparagus
- 2 tbsp extra virgin olive oil
- 1/2 tsp cracked peppercorn
- 1/2 tsp sea salt
- 8 pieces thick center cut bacon
- 2 tsp honey
- 1 tbsp dijon mustard
- 2 tbsp soy sauce
- 1 tsp red pepper flakes
- 2 cloves garlic, minced

Instructions

1. Preheat the oven to 400 degrees.
2. Wash and dry asparagus spears. Make a cut from the bottom of the spear and discard. Add asparagus to a mixing bowl and toss with olive oil, peppercorn, and sea salt.
3. Cut bacon down the center. Take a strip of bacon, and starting at the top of the asparagus spears, wrap the bacon around the stalk. Tuck the end of the bacon in, or use a toothpick to secure it.
4. In a small mixing bowl, combine honey, dijon mustard, soy sauce, red pepper flakes, and minced garlic. Whisk well.
5. Lay asparagus onto a wire rack-lined baking sheet. Brush each with the glaze.
6. Place the baking sheet into the oven on the center rack. Bake for 7 minutes, then remove from the oven. Turn the asparagus over, and brush with the glaze. Place back into the oven for 7 more minutes. Turn off the oven.
7. Remove the baking sheet from the oven, and brush the asparagus with the glaze on both sides. Place under the broiler for 4 minutes, turning halfway through. This will crisp up the bacon.