

Grilled Asparagus

Description:

Serving Size: 4 KG

Categories: Vegetable Sides

Action Date Initials

Created: 7/9/2012 CR

Revised:

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| Cost Per Kilo |
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| \$ 6.47 |
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| Amount | Measure | Ingredient | Preparation Method | Product No. |
|--------|---------|------------|--------------------|--------------|
| 5.000 | kg | Asparagus | | 20-100000803 |
| 0.250 | lt | Olive oil | | 20-100001607 |
| 0.025 | kg | Salt | | 20-100001323 |
| 0.010 | kg | Pepper | | 20-100001295 |

Method of Preparation:

- Cut the asparagus where the fiber starts (bend the asparagus, it will snap where the fiber starts). Peel the stem end if necessary. Blanche in boiling salted water and refresh
- Drain and toss with olive oil, salt and pepper. Ensure that the grill is on and hot.
- Place the asparagus on the grill until they get char marks.