

FRIED ASPARAGUS WITH BACON

F EASY

Last Modified: 02/14/2015

PREP: 15 Min
COOK: 20 Min
STOVETOP

VEGETABLES

MAKES 4 SERVINGS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-------|---------|---------------------------------|--------------|
| 1 | Bunch | Fresh Asparagus (Skinny Stalks) | Trimmed |
| 4 | Slices | Thick Sliced Bacon | 1/4" Lardons |
| 1 +/- | Pinches | Kosher Salt | To Taste |
| 1/2 | Stick | Unsalted Butter | Melted |
| 1 | Cup | Panko Bread Crumbs (Kikkoman) | |
| 1/4 | Cup | Parmesan Cheese | Shredded |

PREPARATION

| | |
|---------------|---|
| OPTION | Asparagus lovers say that the thicker stalks are more flavorful than the skinny stalks. Unable to discern it myself, I have found that you end up with more bottom end waste with the thicker ones & I also believe the thinner ones to be more eye pleasing in presentation - Your choice. |
| TOOLS | <ol style="list-style-type: none"> 1) Small Mixing Bowl 2) Microwave Oven 3) Large Stainless Steel Skillet 4) Medium Saucepan & Lid 5) Box Grater |
| PREP | DISH 1) Shred the Parmesan Cheese and set it aside. |
| 1 | Trim the Asparagus and bring 2 inches of water to boil in a medium saucepan over medium heat. Add in the trimmed Asparagus and cook it covered for about 3 minutes, until they turn a bright green. Drain and pat them dry. |
| 2 | Meanwhile, dice the Bacon and fry it in a large skillet over medium high heat until crisp and the fat is completely rendered, about 5 minutes. Separate the Bacon Pieces from the Bacon fat and set them aside, pour off the Bacon fat. Add in the Asparagus Spears and stir fry them until lightly browned, about 5 minutes. Remove the Asparagus and drain on paper towels (pat to soak up as much grease as possible). Sprinkle lightly with Salt. |
| 3 | Melt the Butter in the Microwave until the foaming stops and the water has boiled off. Mix the melted Butter and Bread Crumbs with a fork, until the Bread Crumbs are evenly coated. Place the Asparagus Spears into individual serving dishes. Crumble the Bacon and sprinkle it evenly over the top. Sprinkle the top evenly with the Bread Crumb Mixture and Parmesan Cheese. |
| 4 | Broil on high until the Parmesan Cheese is lightly browned. |
| SERVE | Serve while hot. |