
Waukesha County
UW Extension

Farmers Market Fresh

Bacon-Wrapped Asparagus

Ingredients:

1 pound fresh
asparagus

8 to 10 strips bacon



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

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Directions:

1. Preheat oven to 400-degrees.
2. Wash and trim asparagus spears.
3. Cut bacon strips in half crosswise. Wrap one-half strip bacon around each asparagus spear, leaving tip and end exposed.
4. Lay wrapped spears on a baking sheet that has sides. Bake for 20 to 25 minutes or until bacon is cooked.
5. Serve warm or at room temperature.
6. Makes 16 to 20 spears.

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