
**Waukesha County
UW Extension
Farmers Market Fresh**

Bacon-Wrapped Asparagus

Ingredients:

1 pound fresh asparagus
8 to 10 strips bacon



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.