

Grilled Asparagus on the BBQ

1	bunch	Fresh Asparagus Spears	Hollandaise Sauce		
2	TB	Olive oil	1	PKG	McCormick International Hollandaise Sauce
		Strong but thin wooden skewers that are only about 4 inches or so long	1/2	Cup	Butter
1	TB	Crushed garlic - (in a jar)	1	Cup	Water



- 1 Snap the Asparagus to remove the tough ends and soak in cold water for 30 minutes, also soak the skewers. While they are soaking, in a small dish mix the olive oil and garlic.
- 2 I make my Hollandaise and keep warm on the stove. Prepare according to the package, but I also tweak it as follows:
- 3 I use a 1/2 water and 1/2 white wine instead of all water. I also add a teaspoon of Worcestershire sauce, couple of drops of Tabasco, pinches of salt & pepper. You can mix the spices in the liquid mix and then blend as per the instructions.
- 4 Because this sauce does not contain milk it also freezes in one serving portions to have on hand for Eggs Bennie!!
- 5 I usually serve with BB Steak, so for timing purposes have your asparagus ready to grill when it is time to put the steaks on.
- 6 I heat my BBQ to about 500 °
- 7 Use the skewers and put about 4 to 5 spears together with two skewers. Prepare them all and brush both sides with the oil.
- 8 Grill for 6 minutes on each side and serve hot with the sauce. We grill filet mignon and I grill them for 7 minutes a side. Your timing will depend on your menu as to when you start them.

Degree of Difficulty

Degree of Difficulty: Very easy

Source

Author: Jan Stephens

Source: Out of My Head!

Web Page: www.featherstonesolutions.com www.janstephens.com

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