



GRILLED ASPARAGUS

20 spears fresh asparagus, trimmed

1 tsp. Applewood Chipotle Rub & Seasoning

10 bacon strips, halved lengthwise

Pepper to taste

Place asparagus on a sheet of waxed paper; coat with cooking spray. Sprinkle with Applewood Chipotle Rub & Seasoning turning the asparagus to coat both sides. Wrap a bacon strip around each spear. On the Grill: Grill uncovered over medium-low heat for 8-12 minutes or until bacon is crisp, turning occasionally. In the Oven: Cook for 20-25 minutes on a cookie sheet at 375°F. Finish under the broiler until bacon is crisp.