



INFAMOUS DAVE'S ASPARAGUS

WOULD'VE EATEN MORE VEGGIES IF MOM MADE IT LIKE THIS!

- 2 bunches asparagus ends trimmed
- 3 tbsp olive oil
- 1/4 tsp salt
- 4 slices prosciutto diced (sliced thin, but not too thin)
- 2 shallots minced
- 1/4 cup balsamic vinegar
- 1 tsp sugar
- 1 tsp dijon mustard
- freshly ground pepper to taste
- 1/4 cup basil leaves chopped

- 1** VINAIGRETTE: Heat one T. olive oil in a small non stick skillet. Add the prosciutto and shallot and saute for 2 min. Stir in the vinegar, sugar and mustard. Heat until the sugar dissolves. At this point, you can adjust the sugar/vinegar ratio to suit your taste. Season with salt and pepper. Set aside.
- 2** Heat oven to 500 degrees. Place asparagus in a single layer on a heavy jelly roll pan.
- 3** Toss asparagus with 2 T. olive oil and sprinkle with the salt. Bake until crisp tender turning once, 5-10 min. depending on asparagus size.
- 4** Arrange the cooked asparagus on a serving platter.
- 5** Stir basil leaves into vinaigrette and pour over asparagus.