

Grilled Asparagus with Truffle Oil

Ingredients:

- 2 pounds of asparagus the white portion of the stalk trimmed
- 2-3 Tbs . of truffle oil
- Coarse sea salt
- Freshly ground black pepper

Instructions:

Rinse the asparagus and dry them with paper towels.

Put the asparagus in a shallow dish, add the oil, salt and pepper and let them marinate for 15 to 20 minutes.

Place the asparagus in a perforated grilling pan and grill them for 8 to 10 minutes, moving the pan so they don't burn. You may like to slightly char them for flavor purposes.