

ROASTED PARMESAN ASPARAGUS

THIS ROASTED PARMESAN ASPARAGUS COMBINES FRESH ASPARAGUS WITH SAVORY PARMESAN CHEESE, CHERRY SMOKED GARLIC SALT, AND CHERRY SMOKED PEPPERCORN FOR A SIMPLE SIDE DISH WITH A DELICIOUS TOUCH OF NATURAL WOOD-SMOKED FLAVOR. IT'S AN EASY ADDITION TO WEEKNIGHT DINNERS, HOLIDAY MEALS, OR ANYTHING COMING OFF THE GRILL.



				
PREP TIME 10 MIN	COOK TIME 8 MIN	TOTAL TIME 18 MIN	SERVINGS 4-6	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1 - PREHEAT THE OVEN

- PREHEAT YOUR OVEN TO 425°F.
- LINE A RIMMED BAKING SHEET WITH ALUMINUM FOIL OR PARCHMENT PAPER AND SET ASIDE.

STEP 2 - PREPARE THE ASPARAGUS

- RINSE THE ASPARAGUS THOROUGHLY AND PAT DRY.
- TRIM OR SNAP OFF THE TOUGH, WOODY ENDS OF EACH ASPARAGUS SPEAR.
- ARRANGE THE ASPARAGUS ON THE PREPARED BAKING SHEET.

STEP 3 - SEASON THE ASPARAGUS

- DRIZZLE THE ASPARAGUS EVENLY WITH OLIVE OIL.
- SEASON WITH CHERRY SMOKED GARLIC SALT AND FRESHLY GROUND CHERRY SMOKED PEPPERCORN.
- SPRINKLE WITH PARMESAN CHEESE.
- USE YOUR HANDS OR TONGS TO GENTLY TOSS THE ASPARAGUS UNTIL EACH SPEAR IS EVENLY COATED WITH THE OLIVE OIL, SEASONINGS, AND PARMESAN.
- ARRANGE THE ASPARAGUS BACK INTO A SINGLE EVEN LAYER.

STEP 4 - ROAST

- PLACE THE BAKING SHEET IN THE PREHEATED OVEN.
- ROAST AT 425°F FOR APPROXIMATELY 8 MINUTES, OR UNTIL THE ASPARAGUS IS BRIGHT GREEN AND TENDER WITH LIGHTLY ROASTED EDGES.
- THICKER ASPARAGUS MAY REQUIRE AN ADDITIONAL MINUTE OR TWO.

STEP 5 - SERVE

- REMOVE THE ASPARAGUS FROM THE OVEN AND SERVE IMMEDIATELY.
- FOR AN EXTRA FINISHING TOUCH, SPRINKLE WITH A LITTLE ADDITIONAL PARMESAN AND FRESHLY GROUND CHERRY SMOKED PEPPERCORN BEFORE SERVING.

INGREDIENTS

- 1 BUNCH ASPARAGUS, PREFERABLY THICK-CUT
- 2 TABLESPOONS OLIVE OIL
- CHERRY SMOKED GARLIC SALT, TO TASTE
- FRESHLY GROUND CHERRY SMOKED PEPPERCORN, TO TASTE
- 4 TABLESPOONS PARMESAN CHEESE

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- CHERRY SMOKED GARLIC SALT
- CHERRY SMOKED PEPPERCORN

WHAT TO SERVE WITH

- GRILLED STEAK
- SMOKED CHICKEN THIGHS
- SMOKED CHICKEN LEGS
- DOUBLE SMOKED HAM
- GRILLED PORK CHOPS
- ROASTED SALMON
- HAMBURGERS



ROASTED PARMESAN ASPARAGUS CONT'D

RECIPE VARIATIONS

- ADD FRESH LEMON
 - SQUEEZE FRESH LEMON JUICE OVER THE ASPARAGUS IMMEDIATELY BEFORE SERVING FOR A BRIGHT, ACIDIC CONTRAST TO THE PARMESAN AND SMOKY SEASONINGS.
- MAKE IT EXTRA CHEESY
 - ADD AN ADDITIONAL SPRINKLE OF FRESHLY GRATED PARMESAN DURING THE FINAL FEW MINUTES OF ROASTING.
- ADD A CRISPY TOPPING
 - SPRINKLE SEASONED PANKO BREADCRUMBS OVER THE ASPARAGUS BEFORE ROASTING FOR ADDITIONAL TEXTURE.
- GRILL THE ASPARAGUS
 - PREPARE THE ASPARAGUS WITH THE SAME OLIVE OIL AND SEASONINGS, THEN COOK DIRECTLY ON THE GRILL FOR AN EVEN MORE PRONOUNCED FIRE-ROASTED FLAVOR.



SMOKEHOUSE KITCHEN TIPS:

- CHOOSE THICKER ASPARAGUS SPEARS FOR ROASTING, AS THEY HOLD THEIR TEXTURE WELL AT HIGH TEMPERATURES.
- MAKE SURE THE ASPARAGUS IS DRY BEFORE ADDING THE OLIVE OIL. EXCESS MOISTURE CAN CAUSE IT TO STEAM INSTEAD OF ROAST.
- ARRANGE THE ASPARAGUS IN A SINGLE LAYER SO THE SPEARS ROAST EVENLY.
- AVOID OVERCROWDING THE BAKING SHEET.
- KEEP AN EYE ON THINNER ASPARAGUS, AS IT MAY COOK FASTER THAN THE RECOMMENDED 8 MINUTES.
- FOR MORE TENDER ASPARAGUS, BLANCH THE SPEARS BRIEFLY IN UNSALTED BOILING WATER UNTIL BRIGHT GREEN. ALLOW THEM TO COOL AND DRY BEFORE TOSSING WITH THE OLIVE OIL AND SEASONINGS.