



BROWN SUGAR CHILI GRILLED ASPARAGUS WITH BACON

20 spears fresh asparagus, ends trimmed

2 Tbsp. **Brown Sugar Chili Rub & Seasoning**

10 bacon strips, halved lengthwise

Place asparagus on a sheet of waxed or parchment paper; coat with cooking spray. Sprinkle with Brown Sugar Chili Rub & Seasoning, turning the asparagus to coat both sides. Wrap a bacon strip around each spear. If spears are very thin, you can wrap in bunches.

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.

