

Sides/Mustard Bacon Asparagus

A: 1# asparagus
B: 6 slices bacon
C: 1/2 onion, minced
D: 1T vinegar
2t Dijon mustard
2t honey
dash red pepper

1. Roast (A) on a baking pan at 450F for 6 minutes, remove to cool.
2. Fry (B) until crisp, remove to paper towel, reserve fat.
3. Add (C) to pan with bacon fat, saute over medium high heat for 1 minute. Whisk (D) and add to pan, whisk together and cook for few minutes.
4. Add aspaagus and chopped bacon, toss to coat. Salt if needed.

Servings: 4

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From the kitchen of David and Jennifer Deaven