



Crispy Asparagus Straws

Submitted by: Carol Knight; ©savannahbest.com

36 asparagus spears
4 sheets phyllo dough, thawed
¼ C butter, melted

4 oz. Parmesan cheese
Parmesan cheese for topping
Salt and pepper to taste

Preheat oven to 425 degrees.

Trim ends of asparagus. Blanche asparagus in boiling salted water until barely tender to the bite, about 2 ½ minutes. Rinse in iced water to stop the cooking.

Place one sheet of phyllo on a cutting board. Set aside the remaining sheets and cover with a damp towel. Brush the phyllo sheet with melted butter. Cut the sheet into 9 rectangles. Make 2 cuts down from the top and 2 cuts from the side. Sprinkle the cut sheet with 1 oz. of grated Parmesan cheese.

Place an asparagus spear on the bottom (narrow end) of each buttered rectangle with the tip sticking out from the dough by about 2 inches. Roll up the spear and seal with butter. Finish the remaining spears.

Place on cookie sheet lined with parchment paper. Brush each stick lightly with butter, sprinkle with Parmesan cheese and season with salt and pepper (optional).

Cover the tips with aluminum foil and bake until crispy and browned, 10 to 12 minutes.

Serve warm.

Serves 8-10