

Grilled Tarragon Asparagus

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Serves 4 to 6

Active Time: 15 minutes; Start to Finish: 30 minutes

1 bunch medium asparagus, trimmed

2 tablespoons olive oil

1/3 cup chopped tarragon

Accompaniment: lemon wedges

1. Prepare a grill for direct-heat cooking over medium-hot charcoal (medium heat for gas).
2. Toss asparagus, oil, tarragon, 1/4 teaspoon salt and 1/8 teaspoon pepper in a shallow dish until asparagus is evenly coated.
3. Grill asparagus (covered only if using a gas grill), turning occasionally, until tender and browned in spots, 6 to 8 minutes total. Season to taste with salt.

Cooks' Note: Asparagus can be grilled in a hot large (2-burner) ridged grill pan over medium heat.