

Asparagus with Bacon

アスパラベーコン

● Ingredients (servings 2)

10 Asparagus spears

10 slices Turkey Bacon (any kind of bacon is okay)

A pinch of Salt and Pepper

¼ cup Cooking Sake or White Wine

1 Tbsp. Vegetable Oil

● Cut



Wash 10 asparagus spears and cut the tough ends of the asparagus off.



Cut the asparagus into three equal parts.



Cut 10 slices of bacon into three equal parts.

● Wrap and Skewer



Wrap each of the cut asparagus pieces with a piece of the cut bacon.

Insert a toothpick into the seam of the bacon-wrapped asparagus to secure.

Do the same with two of the other pieces of bacon-wrapped asparagus until three are on the toothpick.

Set aside.

Repeat with the rest of the asparagus and bacon.

● Cook



Heat 1 Tbsp. of vegetable oil in a pan over medium heat and add the skewered asparagus.



Season with a pinch of salt and pepper and cook for 3 minutes.



After 3 minutes, flip. You can see some parts of the bacon get a brown color.



After flipping, add $\frac{1}{4}$ cup of cooking Sake or white wine.

Put a lid on the pan and simmer over medium heat for 3 minutes.

After simmering, remove the lid and insert a toothpick into one piece of the asparagus to make sure it is tender.

Transfer the asparagus to a plate.
Enjoy!!