



Prosciutto Wrapped Asparagus with Lemon Butter and Cracked Black Pepper

From RAMC's Chef Alex

Ingredients:

24 pieces of extra-large Asparagus

2 packs of pre-sliced prosciutto

4 Tablespoons room temperature butter

Zest of ¼ lemon

Pepper Mill

Directions:

Cut the asparagus leaving it about 6 inches long from the tip. Next steam asparagus for about 5 to 6 minutes until done and then toss in an ice bath. Drain and move over to a bed of paper towels to pat dry. While that's drying zest in ½ lemon into the butter and mix.

Cutting the prosciutto in half width wise, lay out each piece on a cutting board and spread on a thin layer of the lemon butter on each piece of prosciutto. Place your asparagus on prosciutto and wrap it up and serve with some cracked black pepper. Yum!