

FAN  
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FAVORITE

# CHARRED ASPARAGUS

## WITH BASIL-LIME DIPPING SAUCE



You can grill all sizes of asparagus with success, but the skinny spears are more prone to burning. Thicker spears have a richer, juicier texture and are easier to maneuver on the grill. Whatever size you choose, arrange the spears on the cooking grate perpendicular to the bars so they won't slip into the fire.



### SAUCE

1 cup mayonnaise

2 tablespoons minced fresh basil leaves

Finely grated zest of 1 lime

2 teaspoons fresh lime juice

1 garlic clove, minced

1/8 teaspoon cayenne pepper

2 pounds asparagus

2 tablespoons extra-virgin olive oil

1/2 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

### SERVES 4 TO 6

1. In a small serving bowl whisk together all the sauce ingredients. Cover and refrigerate until ready to serve.
2. Prepare the grill for direct cooking over medium heat (350° to 450°F).
3. One at a time grasp the end of each asparagus spear and bend it gently until it snaps at its natural point of tenderness, usually about two-thirds of the way down the spear. Discard the tough ends. Brush the asparagus spears on all sides with the oil and season with the salt and pepper.
4. Brush the cooking grates clean. Grill the asparagus over **direct medium heat**, with the lid closed, until nicely marked and crisp-tender, 6 to 8 minutes, rolling the spears occasionally. Remove from the grill.
5. Serve the asparagus warm with the sauce.

