

## Seasonal Eating

# Asparagus Bundles

2 pounds asparagus spears, ends trimmed  
12 slices bacon  
1/2 cup brown sugar  
1/2 cup butter  
1 tablespoon soy sauce  
1/2 teaspoon garlic salt  
1/4 teaspoon black pepper

Divide the asparagus spears into 12 bundles (2-3 spears in each bundle). Carefully wrap a slice of bacon around each bundle, starting about 1/2" from the bottom of the tips. Lay the bundles, seam side down in a 9"x13" casserole dish. In a medium saucepan, combine the brown sugar, butter, soy sauce, garlic salt and pepper. Bring the mixture to a boil. Pour the hot sugar mixture over the asparagus bundles. Bake at 400 degrees for 25 minutes or until the spears have begun to wilt and the bacon looks fully cooked.