



# Bacon Wrapped Asparagus

*With Bourbon Mustard Drizzle*



8 servings



30 minutes prep  
cook time varies

## INGREDIENTS

- 1 Bunch Asparagus
- 2 T. Extra Virgin Olive Oil
- 1/2 tsp Cracked Peppercorn
- 1/2 tsp Salt
- 8 Pieces Bell's Mill Double Smoke Bacon
- 1 T Dijon Mustard
- 2 Tbsp Soy Sauce
- 1 Tsp Red Pepper Flakes
- 2 Cloves Garlic Minced

## NOTES

The Bacon featured in this recipe is Double Smoke, but feel free to use your favorite Bell's Mill Bacon!

## DIRECTIONS

1. Preheat the oven to 400°
2. Wash and dry asparagus spears. Make a cut 1" from the bottom of the spear and discard. Add asparagus to a mixing bowl and toss with olive oil, peppercorn, and sea salt.
3. Cut bacon down the center. Take a strip of bacon, and starting at the top of the asparagus spears, wrap the bacon around the stalk. Tuck the end of the bacon in, or use a toothpick to secure it.
4. In a small pot, combine honey, Dijon mustard, soy sauce, red pepper flakes, and minced garlic. Whisk well, heat to boiling and cool.
5. Place asparagus on a baking sheet and into the oven on the center rack. Bake for 7 minutes, then remove from the oven. Turn the asparagus over, place back into the oven for 7 more minutes. Turn off the oven.
6. Remove the baking sheet from the oven, place under the broiler for 4 minutes, turning halfway through. This will crisp up the bacon.
7. Drizzle asparagus with Bourbon Mustard Drizzle.
8. Serve immediately and enjoy!

