



MONTICELLO VINEYARDS

*Enjoy with Cabernet Sauvignon*

**ROASTED ASPARAGUS**

2 bunches asparagus, about 2lbs total  
3 Tbsp olive oil  
4 cloves garlic, finely chopped  
½ tsp salt  
½ tsp black pepper

2 Tbsp lemon juice  
lemon wedges for serving

Heat oven to 450°. Coat two baking sheets with nonstick cooking spray. Trim and discard tough ends of asparagus. Place spears in a large bowl and toss with olive oil, garlic, salt & pepper.

Place half the asparagus on each baking sheet. Roast at 450° for 10 minutes, turning halfway through.

To serve, place on a platter and sprinkle with lemon juice and lemon wedges.

Serves 6.

© *Family Circle* - May, 2010