

Grilled Asparagus with Lemon Cheese Sauce

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Buy the freshest asparagus you can find and this dish will come out fool-proof every time.

Ingredients:

4 tablespoons butter
½ cup crumbled feta cheese
¼ cup whole milk
1 tablespoon fresh lemon juice
1 clove garlic, minced
1 pound asparagus, trimmed
1 tablespoon olive oil

Directions:

- 1) Preheat grill to medium-high.
- 2) Melt butter in a small pot over medium heat; add cheese, milk, lemon juice, and garlic; cook until smooth, whisking to blend, about 3 minutes. Keep warm on low heat.
- 3) Meanwhile, brush asparagus with oil to coat. Place on grill and cook until lightly charred, turning to cook all sides, about 4 minutes total.
- 4) To serve, place asparagus on serving plates; pour sauce over.