



Pork (Beef) Asparagus Roll

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1.5 fresh asparagus
- 2. Thinly sliced beef (or Pork or bacon)
- 3. Sake (tbsp 1)

Instructions

- 1. In a large saucepan, of water to a boil. Add asparagus; cover and boil for 3 minutes. Drain and pat dry. Set aside.
- 2. Now just place some of the asparagus on a slice of Pork (beef) and roll them up.
- 3. Heat some oil in a pan, and fry the pork (beef) rolls till done.
- 4. Just before done, sprinkle sake on the pork (beef) rolls because it adds relish.
- 5. Serve with Teriyaki-sauce (or Salt)