



# 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)
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