



Asparagus Bacon Roll

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1.5 fresh asparagus
- 2.4 pieces bacon (or Thinly sliced beef or Pork)
- 3.Sake(tsp 1)
- 4.Salt(a pinch)

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 piece of Bacon and roll them up.
- 3.heat some vegetable oil in a pan, and fry the bacon rolls till done.
- 4.Just before done, sprinkle sake on the bacon rolls because it add relish.
5. Serve with Salt.