Bacon Wrapped Asparagus

Camp Prep: 10 minutes
Cook Time: 15 minutes

Ingredients

1 pack of thin cut Bacon
1 bunch of Asparagus
1 tsp Salt
1 tsp Pepper
2 tbsp of olive oil

At Home Preparation:

1. Wash asparagus and cut as desired.
2. Season with oil and seasoning.
3. Wrap every four asparagus stalks with one slice of bacon.
4. Refrigerate.

At Campout Preparation:

1. Set up griddle and preheat.
2. Cook the wrapped asparagus until bacon is thoroughly cooked turning over so that all of the bacon is cooked.
3. Put in pan (coals underneath) or 10” Dutch oven (coals on top), to keep warm after cooked and before serving.

Equipment

Griddle and four stakes
Tongs
Serving utensil
10” Dutch oven or warming pan