

A simple and versatile appetizer that is perfect for a casual al fresco get together or cocktail party.

Makes 16 pieces



INGREDIENTS

- 16 asparagus, trimmed
- 1 tbsp olive oil
- 1 tsp orange zest
- 1 tsp finely chopped rosemary
- 1 tsp finely chopped thyme
- 8 slices prosciutto
- 3 tbsp mayonnaise
- 1 tbsp orange juice
- 1 tbsp grainy mustard
- 1 tbsp prepared horseradish

PREPARE

1. On a platter, combine asparagus, oil, zest, rosemary and thyme, tossing to coat thoroughly.
2. Halve prosciutto slices lengthwise, wrapping each spear with 1/2 a slice.
3. Barbecue on high for 6-8 minutes until tender crisp.
4. In a small bowl, whisk together mayo, orange juice, mustard and horseradish.
5. Serve with grilled asparagus.