

# Asparagus Bundles by Lynn's Recipes

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Lynn demonstrates how to make Asparagus Bundles. This is a great side dish for any meal, but would be especially nice for a Holiday meal. You can do this with green beans, as well. Adapted from Home Cooking with Trisha Yearwood.

## Ingredients:

- 2 pounds fresh asparagus, washed and ends trimmed
- 12 slices of bacon
- $\frac{1}{2}$  cup light brown sugar
- $\frac{1}{2}$  cup (1 stick) butter
- 1 Tablespoon soy sauce
- $\frac{1}{2}$  teaspoon garlic salt
- $\frac{1}{4}$  teaspoon freshly ground pepper

Preheat oven to 400°.

Divide asparagus spears into 12 bundles. Carefully wrap 2 pieces of bacon around the bundle, leaving the tips exposed. Secure with toothpicks if desired or necessary. Lay the bundles in a low-sided casserole dish that has been sprayed with cooking spray.

In a medium saucepan, combine the brown sugar, butter, soy sauce, garlic salt and pepper. Bring the mixture to a boil. Pour the hot sugar mixture over the asparagus bundles. Transfer the dish to the oven and roast until the spears have begun to wilt and the bacon looks fully cooked, about 25 minutes. If using toothpicks, remove before serving.

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