



Grilled Asparagus With Smoked Salmon Dip



Ease of preparation rating: Easy

Yield: 4 servings

INGREDIENTS:

For the asparagus

1 pound (454 g) asparagus

2 tablespoons (30 ml) olive oil

Salt and pepper to taste

½ lemon, juiced

For the dip

4 ounces (113 g) cream cheese, softened

2 tablespoons (30 ml) sour cream

2 tablespoons (30 ml) mayonnaise

1/8 teaspoon (.75 ml) garlic powder

1 teaspoon (5 ml) horseradish

1/2 lemon, juiced

Salt and pepper

2 ounces (57 g) smoked salmon, chopped

1 tablespoon (15 ml) fresh dill, finely chopped

METHOD:

For the dip

In a food processor combine cream cheese, sour cream, mayonnaise, garlic powder,

horseradish, lemon juice, and smoked salmon, pulse until combined.

Fold the dill into the mixture.

Place in a small bowl to serve.

For the asparagus

Preheat BBQ to medium or 350F (175 C).

In a bowl toss the asparagus with olive oil, salt and pepper.

Place the asparagus on the grill and cook for 5 minutes rolling the asparagus to cook evenly and spritz with lemon juice.

To serve

Place the asparagus on a plate with the accompanying bowl of smoked salmon dip.

Note: Cooking times and temperatures will vary depending on the size and type of your barbeque.