



# Smoky Glazed Asparagus

Makes: 6 servings

Prep Time: 10 minutes Cook Time: 6 minutes

Total Time: 45 minutes

## Ingredients

- 1/2 cup mayonnaise
- 1/4 cup extra-virgin olive oil
- 3 tbsp fresh lemon juice
- 1 garlic clove (crushed)
- 1 tbsp sweet smoked paprika
- 2 tsp kosher salt
- 1 tsp cumin seeds
- 1 pound thick asparagus (trimmed)

## Instructions

Light a grill. In a shallow dish, whisk the mayonnaise with the oil, lemon juice, garlic, paprika, salt and cumin. Add the asparagus and toss; let stand for 30 minutes.

Grill the asparagus over moderately high heat, turning, until tender and blistered in spots, 6 minutes; serve.

*Recipe by Food & Wine*