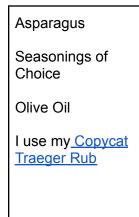
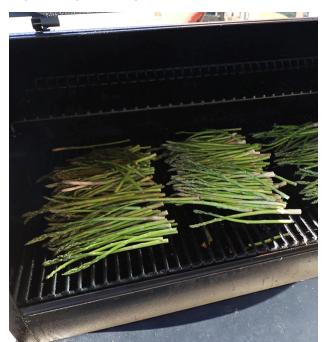
## **Seasoned Asparagus**

This recipe will make as many trays as you have Asparagus to fill\*

Live. Life. Simple.: The Secret to Long Lasting Asparagus

## Ingredients:





## Directions:

- 1. Start your grill or smoker and bring to temp
- 2. Prepare your asparagus (washing, cutting ends off, etc.)
- 3. Lightly coat asparagus with oil (spray or brush on) and then sprinkle seasonings to tase on the asparagus.
- 4. Place asparagus on the grill and cook for 5-10 minutes
- 5. Remove from grill and cut down into 2-3 inch long pieces
- 6. Place on trays
- 7. Freeze Dry
- 8. Store Appropriately (See Tips and Tricks for storage help)

Note: This may not store long term because of the oil

Cycle Time: 24 hours	Rehydration: Intended to be a snack, did not try to rehydrate
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