GRILLED ASPARAGUS IN SWEET BALSAMIC SYRUP

INGREDIENTS

70 medium asparagus spears

⅓ cup kosher salt

4 Tbsp olive oil

Sweet balsamic syrup:

4 cups balsamic vinegar

METHOD

1. Toss the asparagus with the olive oil and salt; let sit at least 1 hour.
2. Grill in a vegetable basket over medium heat until tender and lightly seared (a stovetop grill pan works too).
3. Simmer the vinegar until reduced by half into a syrup — it can be made ahead and reheated.
4. Drizzle the syrup over the asparagus just before serving.

Serves 10-12

AT THE TABLE A Crisp White

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