

This is as much a lesson in technique as a recipe. Getting the perfect asparagus is a bit tricky – overcook it and it will be soggy, undercook it and there’s no way guests can enjoy it on a picnic. This method will have people picking it up and eating it with their fingers, so it’s the ideal side dish for a picnic under the stars.

You won’t need an exact recipe to make a gorgeous, gourmet picnic. Stock up on Dietz & Watson resealable packs of meats and cheeses so they’re on hand when a spur of the moment happy hour in the garden pops up or you’re invited to a midweek concert in the park. Put together your favorite cheeses, summer fruits, a few sandwiches and enjoy the summer!

Prosciutto-Wrapped Asparagus

By Walter Staib

Serves 4

1 large bunch green asparagus

1 resealable pack Dietz & Watson® Prosciutto

1. Cut the asparagus about 4 inches down from the tips. Discard the bottom pieces.
2. Bring a saucepan of lightly salted water to a boil over medium heat. Reduce the heat to a simmer and add the asparagus tips. Allow to poach for 3-4 minutes, until al dente, then remove with a slotted spoon and place into a bowl of ice water.
3. Once cool, remove the asparagus tips and pat dry with a paper towel.
4. Using two slices of prosciutto per asparagus tip, wrap the asparagus with the prosciutto so that about ½-inch of the tip sticks out. Repeat until all asparagus have been wrapped.