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Cooking Up Memories
with Adam Richman



Grilled Asparagus Rafts

Yield: 6 servings **Prep time:** 20 minutes (add an addition 10 mins. if you wish to soak the skewers)

Cook time: 20 minutes

Kitchen Equipment Required: Knife, 4 wooden skewers, rimmed baking sheet, platter (brush – optional)

Technique Tip: Skewering the asparagus spears together into a “raft” makes them easier to flip and easier to cook evenly. To me, this is a side dish that goes with almost any dish, and looks really impressive when you take it out as the “raft,” plus, it’s interactive for your guests as they remove it from the skewers!!!

Ingredients

- 2 bunches of thick asparagus spears (about 24)
- 4 wooden skewers
- ¼ cup Giant Eagle extra virgin olive oil
- 2 cloves of garlic, smashed and finely chopped
- Flaky sea salt to taste
- Freshly cracked black pepper to taste



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Step-by-step

1. Preheat the oven to 350 degrees.
2. Combine finely chopped garlic with Giant Eagle extra virgin olive oil, and set aside.
3. Snap off the ends of the asparagus where they break, then trim all the stalks to the same length. Line up half the spears side by side, and thread 2 skewers through the aligned spears to hold them all together like a raft. Repeat with the remaining spears and skewers.
4. Place the "rafts" on a rimmed baking sheet. Brush the rafts with the olive oil & garlic mixture, and season with salt and pepper. If you don't have a brush, you can just spoon it over each side and use the underside of the spoon to spread it around.
5. Place the baking sheet in the oven and roast the rafts for 10 minutes. Turn the rafts over and roast for another 10 minutes or until tender but still crunch. Pile the rafts onto a warmed platter and let your guests slide a few spears onto their plates.