

# Local Asparagus

## *with Shaved Parmesan and Lemon*

Serves 4

1 1/2 # Asparagus, all the same size and ends snapped

Very good olive oil

Salt and pepper

A lemon

A chunk of Parmesan cheese (buy the best!)

1. Pre-heat broiler on low.
2. Lay asparagus in a shallow baking pan. Place in single layer (you can double if they are thin spears.)
3. Lightly oil. Rub a light coating of oil on all the spears.
4. Season with salt and pepper.
5. Place under broiler and cook until just done.
6. Using a microplane grater, zest with lemon zest. Cut lemon and squeeze juice onto asparagus.
7. Shave as much cheese as makes you happy on top. If you like light grating, use a microplane grater. If you like curls, use a peeler.