Bacon Wrapped Breadsticks

Description

Bacon...bread...asparagus...I love it. I normally buy asparagus when it's nice and slender and easy to pan fry in a skillet for a quick side dish. However, I had a plan for the thicker asparagus I found at the store. Why not wrap it in bacon and bread stick dough....it didn't take much to convince myself that this was a good idea.

Summary

Yield: 6
Prep Time: 45 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 16 thick asparagus spears bottoms removed
- 8 slice Thick cut applewood smoked bacon or pepper bacon
- 1 can Pillsbury Garlic flavored breadsticks

Instructions

Bring water in a large pot to a boil. Blanch asparagus in two batches for 1-1-1/2 minutes each (just enough to take off the raw edge).

Remove from boiling water and immediately plunge into iced water to stop the cooking process, 2-3 minutes.

Repeat with second batch. Dry completely on a tray lined with paper towels.

Preheat oven to 375 degrees F.

Line a rimmed baking tray with foil or use a rack on top of tray.

Place bacon strips on tray and bake for 7 minutes.

Remove from tray and place on paper towels to drain some of the grease.

Turn down oven to 350 degrees F.

Open can of breadsticks and unravel each piece of sliced dough.

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Using a pizza cutter, slice each breadstick in half lengthwise so you end up with 16 pieces.

To make rolls, secure one piece of bacon to the bottom of the asparagus spear with a toothpick. Continue to wrap the bacon up to where the tip of the spear begins; secure with another toothpick.

Take one slice of the breadstick dough and wrap around bacon slice so that it secures the bacon around the spear and you can remove both toothpicks.

Repeat with remaining spears, dough and bacon.

Line another rimmed baking sheet with foil and bake bacon wrapped spears in the oven for 18-20 minutes, or until breadsticks are golden brown.