

Pancetta-Wrapped Asparagus

Ingredients

2 lb. medium asparagus

1/2 pound very thinly sliced pancetta

Finely grated zest and juice of 1 orange

2 teaspoons Dijon mustard

1/4 cup extra-virgin olive oil

Salt and freshly ground pepper

2 teaspoons chopped thyme

Directions:

1. Tightly wrap each asparagus spear in a slice of pancetta and refrigerate until chilled, about 20 minutes.

Light a grill or preheat a grill pan. In a small bowl, stir the orange zest and juice with the mustard and olive oil; season with salt and pepper.

2. Grill the asparagus over moderate heat, turning often, until they are just tender and the pancetta is crisp, about 5 minutes' total. Transfer the asparagus to a platter and drizzle with the dressing. Sprinkle with the thyme and serve.

Yield: 6 servings