

# Wining and Dining *the Casa di Vino Way*

## PROSCIUTTO-WRAPPED ASPARAGUS

Yield: 4 servings

- 20 Stalks of asparagus
- 4 Thin slices of prosciutto  
-- fat removed
- 4 Pats unsalted butter
- Freshly ground pepper
- 1/2 c Grated Reggiano Parmesan  
--(freshly grated)
- 1 Lemon; quartered

Cut off tough ends of asparagus; cover asparagus with water in a skillet; bring to a boil and cook until tender but still firm (3-4 minutes). Drain well. Divide asparagus into 4 bundles of 3 stalks each; wrap prosciutto slice around center of bundle. Place the 4 bundles into oven-proof dish; dot with butter; season with pepper, and sprinkle with parmesan cheese. Place in the oven to brown the cheese (4-5 minutes).

Serve with lemon wedges.

Courtesy of Recipe Source

**Suggested Wine Pairing:  
2008 Mason “Pomelo” Sauvignon Blanc**

Casa di Vino is located in Johnston, Iowa (86<sup>th</sup> Street, adjacent to the Dahl's Grocery Store)