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Olive on Tap Asparagus with Citrus and Olive Marinade

INGREDIENTS: 2 pounds asparagus, trimmed * 2 tablespoons **Olive on Tap Lemon Pepper Olive Oil** * 1/4 cup water * 1/2 red onion, sliced thin.
For the marinade: Juice of 1/2 lemon * 2 tablespoons honey * 1/4 cup **Olive on Tap Lemon Pepper Olive Oil** * 1/4 cup **Olive on Tap Lambrusco Vinegar** * 2 teaspoons salt * 4 cloves garlic, minced * 2 tablespoons fresh thyme leaves, minced or 2 teaspoons dried * 2 very ripe oranges peeled, with seeds removed, and roughly chopped with juice * 1 cup **Olive on Tap Kalamata Olives**, chopped (optional)

Prepare the marinade by combining the lemon juice, honey, cup olive oil, vinegar, salt, garlic and thyme and whisk well. Add oranges and juice, and olives, mix and set aside. Trim asparagus by breaking gently at bottom third of stalks. Brush/coat asparagus and onions with oil and cook on a hot grill until tender. Cool slightly and cover with marinade. Chill for up to 4 hours.