

Asparagus wrapped with Prosciutto and Sesame Seeds

A hors d'oeuvres that is sure to please!!!

Ingredients:

¼ bundle of standard asparagus with 2" of bottom trimmed off

¼ LB deli sliced Prosciutto De Parma

½ cup toasted sesame seeds, cooled (takes about 15-20 minutes in oven at 350 on a cookie sheet pan)

1 egg, beaten

½ cup all-purpose flour

Wrap all asparagus with prosciutto.

Lightly dust with all with flour.

Dip hands in beaten egg and roll all wrapped asparagus in hands until there is a light coating of egg over entire surface.

Place in sesame seeds and roll until coated

Discard any loose seeds from pan and place asparagus in 350 degree oven for approximately 20 minutes.

Remove from oven and allow to cool. Can be eaten warm or at room temperature.