**Pastry Wrapped Asparagus**

**With**

**Fresh Lemon Butter Dipping Sauce**

**Ingredients**

**Pastry Wrapped Asparagus**

36 asparagus spear, ends trimmed

18 sheets of frozen phylo (fillo) dough

1 stick of melted Challenge Butter

½ cup of shredded Parmesan cheese

**Fresh Lemon Butter Dipping Sauce**

2 tablespoons of very finely diced shallots

1 stick of Challenge Butter

¼ cup of freshly squeezed lemon juice

3 tablespoons of finely diced fresh dill

2 teaspoons of Dijon mustard

1 teaspoon of salt

**Directions**

Thaw pastry according to directions on box. (Note: typically there are two rolls in a box. One roll usually equals 18 sheets!) Line baking sheet with parchment paper, and brush lightly with melted butter. Preheat oven to 350.

Cut pastry in half horizontally. Make sure to always keep pastry covered with a clean towel while working, phylo pastry will dry out fast! Place a sheet a phylo on a work surface. Lightly brush with melted butter. Place asparagus at one end of the pastry and roll around the stalk. Place seam side down on parchment covered sheet. When all rolls are complete, brush tops with additional butter and sprinkle with cheese. Place in oven and bake or 20-25 minutes or until pastry is crisp and golden brown.

While the asparagus is baking, it time to make your sauce. In a small saucepan over medium high heat, combine shallots and the Challenge Butter. Cook for 3-4 minutes until butter is melted and shallots start to soften. Remove from heat and let cool for 5 minutes. Whisk in lemon juice, fresh dill, mustard and salt. Pastry wrapped asparagus and dipping sauce can be served hot or at room temperature.

**Creates 36**