**Phyllo wrapped asparagus**

Ingredients:

* 1 Package phyllo dough, defrosted (you will not use it all)
* 2 Tbsp unsalted butter, melted
* 1 bunch green asparagus, trimmed
* ½ cup parmesan cheese, grated
* Coarse ground black pepper

Directions:

* Preheat oven to 350F.
* Bring a large pot of heavily salted water to a boil. Toss in the trimmed asparagus and blanch for 2 minutes, or until bright green.
* Drain into a colander and shock in a large bowl of ice water. Pat with paper towels and set aside. (This can be done a day ahead).
* Remove one sheet and lay it out on your work surface. Brush with a thin layer of melted butter, then sprinkle on some parmesan and then pepper. Place another layer on top and repeat with the butter and cheese, until you have 3 layers.
* Divide the phyllo into 5 equal strips and then down the center so you have 10 rectangles.
* Position a stalk of the asparagus on the bottom edge of a rectangle and roll it up. Brush the tips and outside with more butter and place on a lined sheet pan, seam side down.
* When ready, bake until golden brown, approx. 15 minutes. Serve hot with the sauce.

The sauce that goes with it I don't eat because I don't like capers, and it is so good without it, but incase you want it...  (mix it all together)

* ½ cup mayonnaise
* 1 tablespoon grated horseradish
* 1 teaspoon capers, minced
* 2 teaspoons whole seed mustard
* salt and pepper to taste