



Garlic Butter Christmas Asparagus Spears

A Spear of Sunshine on a Winter Plate

Christmas dinner is a feast of deep, rich colors. Think golden turkey and crimson cranberries. But our eyes need a little green, too. A bright, cheerful green. That's where these asparagus spears come in. They are like a little spring garden on your holiday table.

I always feel happy seeing them there. They promise something fresh and crisp. It balances all the heavy, wonderful food. Doesn't that make sense? A meal needs balance, just like a good day.

My Little Broiler Trick

We are going to use the broiler. It is the top heater in your oven. This is my favorite way to cook veggies fast. It gives them little brown, toasty spots. Those spots are pure flavor.

Just toss the spears with oil, thyme, and salt. Lay them in one layer. Now, watch them closely! Broilers work quickly. I set a timer and turn the pan halfway. This matters because it cooks them evenly. No one wants a burnt end!

The Magic of the Sizzle

Now for the best part: the garlic butter sauce. You melt butter and cook minced garlic just until it smells amazing. Then you add a single tablespoon of water. It will sizzle and pop! That sound always makes me smile.

That sizzle is the secret. It loosens all the tasty garlic bits from the pan. You whisk it into more soft butter. It makes a creamy, dreamy sauce. *Fun fact: Adding water to hot fat helps a sauce mix together smoothly. Chefs call this “emulsifying.”*

A Story About Simple Things

My grandson once told me this was the best part of dinner. Not the pie! Just these simple green spears. I still laugh at that. It taught me something. The simplest dishes, made with care, can be the most loved.

This is why using fresh thyme and real garlic matters. Their flavors are gentle but true. They whisper, “Hello,” instead of shouting. What is a simple food that makes you really happy? I would love to know.

Bringing It All Together

Once your asparagus is tender and spotted, move it to a platter. Pour that warm, creamy garlic butter right over the top. Gently toss them to coat. Every spear will glisten.

Serve them right away. They are best warm. The smell will bring everyone to the table. Do you think your family will fight over the last spear? Mine always does!

See also Savory Wild Rice Holiday Dressing

Your Turn in the Kitchen

Cooking is more than following steps. It is about bringing joy to the table. This dish brings a pop of green and a lot of love. That is a wonderful gift to share.

Will you be making any veggies for your holiday meal? Tell me, what is your favorite Christmas color on a plate? Is it green, red, or golden brown? I am always looking for new ideas.

Ingredients:

Ingredient	Amount	Notes
Asparagus ($\frac{3}{4}$ -inch-thick)	2 pounds	trimmed
Extra-virgin olive oil	1 tablespoon	
Fresh thyme	1 teaspoon	chopped
Table salt	$\frac{3}{4}$ teaspoon	divided
Unsalted butter	4 tablespoons	softened, cut into pieces, divided

Ingredient	Amount	Notes
Pepper	¼ teaspoon	
Garlic cloves	4	minced
Water	1 tablespoon	



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Hello, my dear. Come sit a moment. Let's make something special. This asparagus feels like a holiday in a dish. I love how it turns so tender and fancy. The garlic butter sauce is the real magic. It makes everything taste like a celebration. Doesn't that smell amazing?

Instructions

Step 1: First, turn your oven broiler on. Move a rack six inches below it. Now, take your asparagus. Toss it with the oil, thyme, and half the salt. Lay them all in a single layer on your pan. (A rimmed sheet stops any oil from dripping!)

Step 2: Slide the pan under the broiler. Watch it carefully. We want lovely brown spots. Cook for about 7 to 9 minutes. Turn the pan halfway through. This helps them cook evenly. When done, move the spears to a pretty platter.

Step 3: Next, mix 3 tablespoons of soft butter with pepper and the rest of the salt. Now, melt the last butter in a small pan. Add the garlic. Stir it until it smells wonderful. Do you know when garlic is perfectly cooked? Share below!

Step 4: Take the garlic off the heat. Quickly stir in the water. It will sizzle and steam. Now, whisk this hot garlic right into your butter bowl. Keep whisking until it's creamy. I still laugh at how simple this sauce is.

Step 5: Finally, spoon that beautiful sauce over the warm asparagus. Toss everything gently to coat each spear. Serve it right away while it's hot. This dish always makes everyone smile at my table.

See also Yuletide Moussaka Bake

Creative Twists

Add a squeeze of lemon juice to the sauce for a bright, sunny flavor. **Swap thyme for chopped fresh rosemary.** It smells like a winter forest. **Finish with a sprinkle of parmesan cheese.** It makes a lovely, salty crust. Which one would you try first? Comment below!

Serving & Pairing Ideas

This asparagus shines next to a holiday ham or roast chicken. For a pretty plate, lay the spears like little logs. Add a garnish of lemon slices. For a drink, a crisp white wine is lovely for the grown-ups. For everyone, sparkling apple cider feels festive. Which would you choose tonight?



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Keeping Your Asparagus Spears Happy

Let's talk about leftovers. This dish is best fresh and hot. But life happens. You can store it in the fridge for two days. Use a tight-lidded container. I once put it in a bowl with a plate on top. It tasted fine but smelled up my butter.

I do not recommend freezing it. The asparagus gets sad and watery. The butter sauce can separate. It loses its bright, happy crunch. You can prep the asparagus ahead, though. Trim it and keep it in a jar of water. This saves you time on a busy day.

To reheat, use your oven. A quick warm-up at 350 degrees works. The microwave will make it soggy. A little planning makes weeknight meals easier. It gives you more time with family. **Have you ever tried storing it this way? Share below!**

Avoiding Little Kitchen Hiccups

First, watch your broiler. It gets very hot very fast. I remember when I burned my first batch. I was talking to my cat, Mr. Whiskers. Now I set a timer. Rotating the pan is key for even cooking.

Second, do not let the garlic burn. Cook it just until it smells wonderful. Burnt garlic turns bitter. This matters because good flavor starts with care. Third, whisk your sauce well. You want it creamy, not oily. This makes the dish feel special and rich.

Fixing small problems builds your cooking confidence. You learn to trust your eyes and nose. *Fun fact: Asparagus is part of the lily family, just like onions and garlic!* **Which of these problems have you run into**

before?

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Yes, it is naturally gluten-free. All the ingredients are safe.

See also Peppery Parmesan Christmas Crisps

Q: Can I make it ahead?

A: You can trim the asparagus a day early. Make the sauce just before serving.

Q: What if I don't have fresh thyme?

A: Use half a teaspoon of dried thyme. It will still taste lovely.

Q: Can I make a smaller batch?

A: Absolutely. Just use half of everything. Use a smaller baking sheet too.

Q: Any optional tips?

A: A squeeze of lemon at the end is nice. It adds a bright little sparkle.

Which tip will you try first?

From My Kitchen to Yours

I hope you enjoy making this simple side dish. It always feels a bit festive to me. Cooking is about sharing and trying new things. I love hearing your stories too.

Please tell me about your kitchen adventures. **Have you tried this recipe?** Let me know how it turned out for you. Your comments make my day.



Happy cooking! —Elowen Thorn.



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Garlic Butter Christmas Asparagus Spears

Author: Elowen Thorn



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Cooking Method: [Broiling](#)



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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **10 minutes**

Rest time:



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Total time: **20 minutes**



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Servings: **4 servings**



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Calories: **140 kcal**

Best Season: **Summer**

Description

Broiled Asparagus with Garlic-Butter Sauce

Ingredients

- ☐ 2 pounds ($\frac{3}{4}$ -inch-thick) asparagus, trimmed
- ☐ 1 tablespoon extra-virgin olive oil
- ☐ 1 teaspoon chopped fresh thyme
- ☐ $\frac{3}{4}$ teaspoon table salt, divided
- ☐ 4 tablespoons unsalted butter, cut into 1-tablespoon pieces and softened, divided
- ☐ $\frac{1}{4}$ teaspoon pepper
- ☐ 4 garlic cloves, minced
- ☐ 1 tablespoon water

Instructions

1. Adjust oven rack 6 inches from broiler element and heat broiler. Toss asparagus, oil, thyme, and $\frac{1}{2}$ teaspoon salt together on rimmed baking sheet. Arrange asparagus in single layer.
2. Broil until asparagus is spotty brown and tender, 7 to 9 minutes, rotating sheet halfway through broiling. Transfer asparagus to serving platter.
3. Combine 3 tablespoons butter, pepper, and remaining $\frac{1}{4}$ teaspoon salt in bowl. Melt remaining 1 tablespoon butter in small skillet or saucepan over medium heat. Add garlic and cook, stirring constantly, until fragrant and just starting to turn golden, 1 to 2 minutes. Off heat, stir in water (mixture will sizzle).
4. Immediately whisk garlic mixture into butter mixture in bowl until emulsified (sauce should be creamy). Spoon butter sauce over asparagus and toss gently to coat with sauce. Serve.

Notes

For best results, use thick asparagus spears as they hold up better to broiling. The garlic butter sauce can be made while the asparagus broils.

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