

**Super-Crispy Asparagus Fries** (Crowd Favorites, Sides, Appetizers)

- 2 Tbsp. olive oil
- 1/2 cup flour
- 2 to 3 Tbsp. Halladay's Cheddar Ale Seasoning
- 1 cup plain breadcrumbs
- 1 1/2 cup panko breadcrumbs
- 1 cup parmesan, grated
- 2 eggs, beaten
- 1 lb. asparagus, trimmed

Preheat oven to 425°F. Line a rimmed baking sheet with lightly greased parchment paper. Combine flour and seasoning in a re-sealable plastic bag. Combine breadcrumbs, panko and parmesan in another re-sealable plastic bag. Working in batches, coat asparagus with flour mixture, then egg, then panko mixture; transfer to prepared baking sheet. Bake, turning once, until crisp, 12-15 minutes.