

Asparagus Soup

Ingredients:

3 lbs. fresh Asparagus, rinsed	1 tbsp. grated Garlic
8 cups Chicken Stock	½ tsp. Kosher Salt
4 tbsp. Unsalted Butter	¼ tsp Ground White Pepper
1 cup minced Shallots	½ cup Heavy Cream,
1 cup minced Leeks, well rinsed	¼ cup finely grated Parmesan

Directions:

Trim the top tips of the asparagus 1 - 1 ½ inches in length. Cut woody stem ends and reserve. Cut remainder into ½ inch pieces. Bring stock to a boil in a medium size saucepan. Add the tough stems, lower heat, and simmer for 20-30 minutes. Remove stems with slotted spoon and discard.

Add tips to the stock and blanch 1 - 1 ½ minutes until tender. Remove with strainer and place in an ice bath. (Keep the stock)

Drain on paper towels and keep for garnish.

In another saucepan, melt butter over medium high heat. When foaming, add shallots and leeks and cook about 3 minutes until tender. Add garlic and cook about 1 minute, add chopped stalks, salt and pepper and cook for 2 minutes. Add saved broth and cook for 15-20 minutes until stalks are very tender. Remove from heat.

Use an immersion blender* and puree until smooth. Adjust seasoning if necessary, add cream and asparagus tips and cook until warmed through...about 3 minutes.

Place soup in a tureen, sprinkle with cheese and serve. Makes 8-12 servings.

If not serving immediately, do not add cream. Let cool at room temperature, cover and refrigerate. Before serving, add cream and tips and warm gently over medium heat.

** If you don't have this blender, carefully blend in batches in a regular blender.*