

Creamy Asparagus Soup

Chef Mike

Serves 10

Ingredients:

2 lbs Asparagus
1 quart chicken broth
Salt
1 pint heavy cream
Salt
White pepper
Lemon juice

Preparation:

Trim and peel the lower part of the asparagus. Cut the tips off and set aside.

Cut the asparagus into 1' pieces and boil in the chicken broth with 1 pint of water until real tender. Add some salt if needed.

Scoop the asparagus (sans the tips) into a food mill and grind it into a clean sauce pan. Use the boiling broth to cook the tips for a couple of minutes. Scoop them out and set them aside.

It is okay if the broth is reduced by half.

Add some of the asparagus broth to the pulp and start simmering. Add cream and broth as necessary and reduce to get a slightly thickened soup.

Add salt, pepper and some lemon juice to taste.

5 minutes before serving, add the tips to the slowly simmering soup just to heat them up.