

Creamy Asparagus Soup

Chef Mike

Serves 30

225oz for 30 servings of 7.5 oz

Ingredients:

10 lbs Asparagus
2 large leeks
3 tbsp butter
1^{1/2} cup white rice
5 quart chicken broth
1 pint water
5 pint heavy cream
Salt
White pepper
Lemon juice
Thin slices of lemon

Preparation:

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

Sauté the leeks in butter until soft. Add the chicken broth and the water.

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

Scoop the rice/asparagus mix into a food processor and puree for about a minute. Pour it into a clean sauce pan. Use the boiling broth to cook the tips for about four minutes. Scoop them out and set them aside.

It is okay if the broth is reduced by half.

(130 oz or 1+ gallon ASPARAGUS BROTH)

2 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 liquid.

Add salt, pepper and some lemon juice to taste.

3 5 minutes before serving, add the tips to the slowly simmering broth just to heat them up **or** heat and place in soup bowls along with a thin slice of lemon.