

March 12 2025

Cream of Asparagus Soup

Ingredients

1 lb. asparagus, ends trimmed
1 tsp kosher salt, plus more to taste
3 Tbsp salted butter
½ onion, finely chopped
2 garlic cloves, minced
3 Tbsp all-purpose flour
2 C half-and-half
½ tsp ground coriander
Black pepper to taste

Directions

Fill a large pot with 2 cups of water and fit with a steamer basket. Bring to a boil. Add the asparagus and steam until tender, 3 to 4 minutes. Remove the asparagus to a cutting board and pour the water from the pot into a large measuring cup; add more water if needed to equal 2 cups. Set the pot aside.

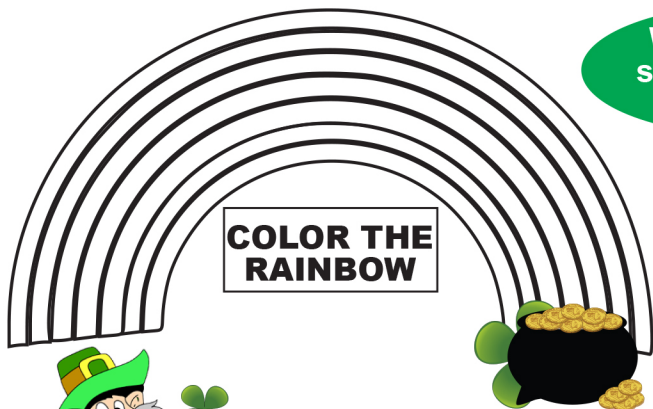
When the asparagus is cool enough to handle, trim off the tips and halve lengthwise; toss with a pinch of salt. Save these pieces for garnish. Add the remaining asparagus pieces to a blender with 1 cup of the reserved steaming water and blend until it is very smooth.

Melt the butter in the pot over medium heat. Add the onion and cook until it begins to soften, 3 to 4 minutes. Add the garlic and cook until fragrant. 30 seconds more. Sprinkle in the flour and stir to combine.

Slowly whisk in the half-and-half and remaining 1 cup reserved steaming water until smooth. Season with 1 teaspoon salt and the coriander. Bring to a simmer and cook, stirring occasionally, until the mixture starts to thicken, 10 – 15 minutes.

Stir in the asparagus puree. Taste and adjust the seasonings (add more salt if it needs it!) and let the soup heat through. Ladle into bowls and garnish with asparagus tips. Season with pepper.

Serves 4-6. Prep time 20 minutes. A Ree Drummond (Pioneer Woman) recipe from Food and Cooking. Enjoy!



COLOR THE RAINBOW



5. Why did the leprechaun walk out of the house?
6. Where can you always find a shamrock?

Who would you swap places with for a day?

Saint Patrick himself would have to deal with pinching on his feast day. Though we've come to associate kelly green with the Irish and the holiday, the 5th-century saint's official color was "Saint Patrick's blue," a light shade of sky blue. The color green only became associated with the big day after it was linked to the Irish independence movement in the late 18th century.

If you were a vegetable, what would you be? Why?



GLASS

1. Why do we wear shamrocks on St. Patrick's Day?
2. Why did the leprechaun climb over the rainbow?
3. Why did the leprechaun turn down a bowl of soup?
4. What kind of spells do leprechauns use?

1962 marked the first time Chicago dyed their river green for St. Patrick's Day

NAME THE COLORS IN THE RAINBOW IN ORDER

Legend says that each leaf of the clover has a meaning: Hope, Faith, Love and Luck.

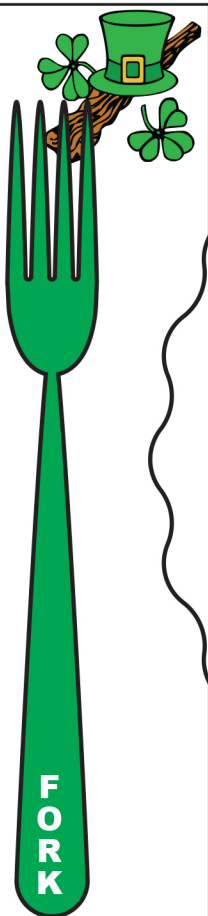


Leprechauns Are Likely Based on Celtic Fairies

THERE'S NO CORN IN THAT BEEF

Corned beef and cabbage, which a St. Patrick's Day staple for Irish Americans, doesn't have anything to do with the grain corn. Instead, it's a nod to the large grains of salt that were historically used to cure meats, which were also known as "corns."

NAPKIN



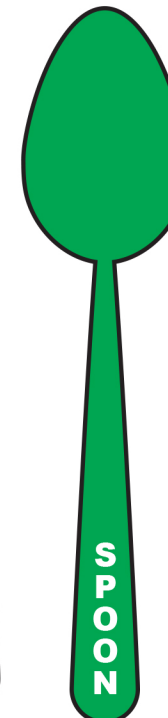
FORK



PLATE



KNIFE



SPOON

In Irish lore, St. Patrick gets credit for driving all the snakes out of Ireland. Modern that the job might not have been too hard—according to the fossil record, Ireland has never been home to any snakes. Through the Ice Age, Ireland was too cold to host any reptiles, and the surrounding seas have staved off serpentine invaders ever since. Modern scholars think the "snakes" St. Patrick drove away were likely metaphorical.

The Shamrock Was Considered a Sacred Plant
The shamrock, a three-leaf clover, has been associated with Ireland for centuries. It was called "seamroy" by the Celts and was considered a sacred plant that symbolized arrival of spring. According to legend, St. Patrick used the plant as a visual guide when explaining the Holy Trinity.

1. Because real rocks are too heavy. 2. To get to the other side. 3. Because he already had a pot of gold. 4. Lucky Charm! 5. He wanted to sit on the Paddy O'! 6. In the dictionary.