



Asparagus Soup

Preparation time 1 hour

this recipe makes about 12 servings

Ingredients

6 medium to large potatoes, Yukon Gold preferred

3 bunches of asparagus

4 garlic cloves

4 tablespoons of olive oil

half teaspoon of salt

1/4 teaspoon of black ground pepper

1 quart of chicken broth

1 quart of chicken bone broth

Preparation

Peel the potatoes, cut them into small 1/4 inch slices. Wash the asparagus and cut off the bottom 3 to 4 inches of the asparagus. Now cut the asparagus tops into 1 inch pieces. Peel the garlic and saute it with the olive oil in a large sauce pot. Do not let the garlic brown. Place the cut asparagus and potatoes into the saucepan and saute for about 10 minutes. Add the salt and pepper. Stir occasionally. Now add the chicken and chicken bone broth. Place the heat on high until the soup starts to boil. Reduce the heat to medium and let the soup cook for about 25 minutes. Now; turn off the heat and let it stand for 5 minutes. Place an immersion blender into the soup and blenderize until the consistency is smooth and creamy. There it is!! Asparagus creamy soup.

Garnish with a few pinches of chopped scallions.