



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

APR 2015
Recipe 70

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Cream of Asparagus Soup

PREPARATION

- 1 - Cut asparagus stalks into 1/2-inch pieces.
- 2 - Cook onion in 2 tablespoons olive oil in a heavy pot over moderately low heat, stirring, until softened. Add garlic and simmer another minute. Add asparagus pieces and salt and pepper to taste and simmer, stirring, for 5 minutes. Next, add 5 cups broth and simmer, covered, until asparagus is very tender, about 15 to 20 minutes.
- 3- Purée soup in batches in a blender until smooth, transferring to a bowl, and return to pot. Stir in crème fraîche, then add more broth to thin soup to desired consistency. Season with salt and pepper. Bring soup to a boil and whisk in butter.
- 4 - Add lemon juice and serve.



Cream of Asparagus Soup

Cooks Note: Fresh asparagus is a sure sign of spring. This delicious, easy to make asparagus soup is not only savory, but also fresh with the hint of lemon -- a perfect accompaniment to Easter dinner!

Bon Appetit
-George

(photo by Marc-Henri)

INGREDIENTS

- 2 pounds green asparagus
- 1 large onion, chopped
- 1 clove of garlic, minced
- 2 tablespoons GC Farms' extra virgin olive oil
- 1 tablespoon unsalted butter
- 5 to 6 cups chicken broth
- 1/2 cup crème fraîche
- 1/4 teaspoon fresh lemon juice

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