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Asparagus Leek Soup

INGREDIENTS:

- 1/2 c. olive oil
- 4 lbs. leeks
- 2 large baking potatoes, washed and quartered
- 6 lbs. asparagus, stems cut, tips reserved
- 4 qt. chicken stock
- 1 c. flat parsley

PROCESS:

Sautee leeks in oil. Add potato and asparagus, and cook a little longer.

Add chicken stock. Simmer until vegetables are just done, about 20-30 mins.

Add parsley, salt and pepper, stir and cool.

After cooling, put mixture in a blender and blend until smooth.

Add blanched asparagus tips on each portion of soup.