



Oma's Asparagus Soup Recipe

Ingredients:

- 2 lbs green asparagus (or more)
- 1 tsp salt
- ½ tsp granulated sugar
- 1 Tbsp lemon juice
- 3 Tbsp cream (10%, 18%, or 35%)
- salt, pepper to taste
- 2 Tbsp fresh chervil (or parsley or chives) to garnish

Instructions:

1. Remove tough ends by bending asparagus and snapping off bottom ends. Put peelings and tough ends in soup pot with 4 cups water. Add salt and sugar. Bring to boil and simmer for 10 minutes.
2. Drain, pressing through a sieve, returning the cooking liquid to the pot and discarding asparagus ends.
3. Cut remaining asparagus spears into 2-inch pieces and add to cooking liquid in pot. Simmer, about 5 minutes, until asparagus is tender.
4. Remove asparagus. Cut off tips and reserve. Put remaining asparagus into blender with lemon juice. Puree (adding some cooking liquid if needed.)
5. Pour pureed asparagus through a sieve (to remove fibers) into cooking liquid in pot and bring to simmer. Add cream. Season with salt and pepper. Return asparagus tips to soup.
6. Serve soup, garnishing with chervil.
7. Makes about 4 - 6 servings