



*Culinary Creations
by Connie*

Personal Chef & Event Planning Services

Passion ~ Love ~ Food

**Asparagus Soup with Goat Cheese
(Optional) Serve Hot or Cold**

1	Med-LG	Onion - chopped
2	Ribs	Celery
3-4	Cloves	Garlic - Minced
2	Bunches	Asparagus
2		White Sweet Potatoes or Idaho Potatoes
2	QTs.	Chicken or Vegetable Broth
1	4 oz	Goat Cheese Crumbled (optional)

Directions:

Coat a large saucepan with Olive Oil. Add the onions, celery and garlic and bring to a medium heat. Season with salt and sweat until the vegetables are soft, about 8-10 minutes.

Remove the tips from $\frac{1}{2}$ the asparagus and reserve. Cut the stalks of the asparagus into 1-inch lengths and add them to the pot. Sweat for 2-3 Minutes. Add the potatoes and the stock. Taste for seasoning and add salt, if needed. Bring to a boil, then reduce heat and simmer for 20 minutes.

On a separate burner, bring a small pot of salted water to a boil over high heat. Have a small bowl of ice water available. Cooke the asparagus tips in the boiling water for 2-3 minutes. Remove them from the boiling water and plunge them immediately into the ice water. When the tips are cool, remove them from the water, pat dry and reserve.

In a blender or with an immersion blender, puree the asparagus stock mixture. Taste and adjust the seasonings, add a little olive oil or butter for a richer taste.

OPTIONAL:

Garnish with the reserved asparagus tips and crumbled goat cheese.

Also: Cashews and/or bacon bits