

Gnome Cooking

CREAMY ASPARAGUS SOUP

2 tablespoons butter

1 cup thinly sliced leeks, white and pale green parts only

1/2 cup russet potatoes, peeled and cut into 1/2-inch cubes

2 1/2 cups low-sodium chicken stock

3 cups asparagus, trimmed and cut into 1-inch pieces

1 tablespoon fresh mint leaves, finely chopped (optional)

Melt butter in heavy large saucepan over medium heat. Add leek and potato; sauté 2 minutes. Add broth; bring to boil. Reduce heat to medium; cover and cook until vegetables are tender, about 10 minutes. Add asparagus. Simmer uncovered until asparagus is just tender, 5-6 minutes. remove pan from heat.

Use a stick blender to puree, or, working in batches, puree soup in blender until smooth. Season to taste with salt and pepper. Serve warm or let soup cool, then chill in refrigerator.

Ladle soup into bowls. Sprinkle each bowl with mint, if desired, and serve.

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