

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Asparagus Soup

8 tbsp butter
4 cups chopped Onions
8 cups chicken stock
2 lbs asparagus
½ cup cream
Salt & pepper to taste
Fresh thyme to taste

Directions:

Heat butter in soup pot, add onions, and cook until tender. Add stock; bring to a boil. Cut tips off asparagus; reserve. Chop stems and add to pot. Simmer gently until asparagus is very tender, 15-20 min. Puree in a food processor and return puree to pot. Add tips; cook gently 5-10 min. Stir in cream, salt, and pepper. Add thyme; if you use dried herbs add them to the onions as they cook. Makes 8-10 servings.



Untiedt's Vegetable Farm, Inc.

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