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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Asparagus Soup

As they say in the old commercials, “soup is good food.” In the cooler months, a warm bowl of soup is a great way to stave off chills as well as hunger. As the days get longer and you spend more time outside & less in the kitchen, a big batch of soup will provide you with easy-to-heat leftovers for several days. And if you are hosting friends for dinner, a bowl of soup to start off the meal is all it takes to turn your regular menu into a festive multi-course experience. This recipe is from my favorite cookbook, Classic Home Cooking, and it is very easy to prepare.

1 large potato, chopped
6 cups chicken or vegetable stock
1 1/2 pounds asparagus
2 garlic cloves, crushed
2 tablespoons chopped fresh basil
Salt & pepper to taste

1. Place the chopped potatoes and the stock in a large saucepan, and bring to a boil. Cover and simmer for 15 minutes or until potatoes are tender.
2. Meanwhile, trim the asparagus and discard any tough stalks. Chop into large pieces.
3. Add the chopped asparagus and garlic to the pan and cook for about 5 minutes, stirring occasionally, until the asparagus is tender. Remove 6 tips & set aside for garnish.
4. Puree the soup in a food processor or blender until smooth.
5. Return the soup to the rinsed-out pan and reheat. Add the basil, salt, & pepper. Slice the reserved asparagus tip in half lengthwise. Pour into serving bowls, float tips on top for garnish, and serve immediately.

You can also prepare the soup through Step 4, refrigerate it, and complete Step 5 right before dinner, so you can spend more time preparing the main course before your guests arrive.



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