



CS Cream of Asparagus and Leek Soup

Source: adapted from *fromachefskitchen*
Bob and Robin Young *The Captains Shack*
27 April 2021 **PDF:** CS-Asparagus-Soup.pdf
Prep: 15 min **Cook:** 30 min **Total:** 45 min

Ingredients:

3 T unsalted Butter
1 T Olive Oil
10 slices Bacon, diced. Drippings reserved
10-12 oz Ramps or 2 large Leeks, cleaned and trimmed, white and tender parts, coarsely chopped
3 lbs fresh Asparagus, tough ends trimmed, cut into 2-inch pieces, divided
2 med Russet potatoes, cubed
2 T Curry Powder, to taste
5 cloves Garlic, diced
4-5 c Chicken Stock
½ c Heavy Cream
Celtic Sea Salt and freshly ground Tellicherry Black Pepper, to taste
Asparagus tips for garnish

Directions:

Reserve 12 nice asparagus tips for garnish. Prepare an ice bath. Bring a small pot of salted water to a boil. Add the asparagus and cook 5-10 seconds just to blanch it. Transfer to the ice bath to cool. Pat dry and set aside.

Render the bacon to just browned, not crisp. Remove from heat and set aside.

Heat butter and oil over medium-high heat. Add the ramps/leeks. Reduce heat to medium-low and cook 6-7 minutes or until softened. Add the asparagus and potato and sauté briefly or until the asparagus turns bright green.

Add the curry powder and garlic and stir until the garlic is fragrant. Add 4 cups of the chicken stock. Bring to a boil, cover slightly then reduce heat to medium-low. Cook 20 minutes or until asparagus and potatoes are very tender. Add the cream.

Using an immersion blender, puree the soup until smooth. Add additional chicken stock if the soup is too thick. Add the diced bacon and drippings and mix to combine. Season to taste with salt and black pepper.

Transfer to bowls and garnish with the reserved asparagus tips and chopped fresh chives.