



Asparagus and Leek Bisque

WITH GOLDEN LADLE BONE BROTH

Cook Time: 60 Minutes | Servings: 6-8 People

WHAT YOU NEED

4 Tbsp	Butter
1 Cup	Leeks, cleaned and thinly sliced (white part only)
3 lbs	Fresh asparagus, tough ends removed, cut in 1 inch pieces
¼ Tsp	White pepper
3 Tbsp	All purpose flour
1 Qt	Golden Ladle Organic Chicken Bone Broth
½ Cup	Sherry
2 Cups	Heavy cream
1 lb	Lump crab (optional)
1 Tsp	Salt to taste

THE PROCESS

In a heavy saucepan, melt butter over medium heat. Add leeks and sauté until softened, about four minutes. Add asparagus and pepper. Sauté another four minutes. Add flour and sauté until mixture begins to bubble and just starts to toast lightly. Gradually stir Golden Ladle Organic Chicken Bone Broth into the flour mixture for a smooth consistency. Add sherry and simmer until asparagus is tender, about 20 to 25 minutes. Remove pan from heat. Transfer soup in small batches to a blender and puree until smooth. Return pan with pureed soup to heat. Add cream and stir until just heated through. Do not boil. Serve immediately. Add crab to the soup with cream and stir until just heated through. Salt to taste.