

ASPARAGUS SOUP

SOURCE: A TASTE OF THE GREAT NORTHWEST

INGREDIENTS:

1/2 lbs asparagus, cut into 2" diagonals
2 1/2 C milk
5 eggs, beaten
1/4 stick butter or margarine
2 strips bacon
2 C water
2 TBS fresh parsley, chopped
Salt & pepper, to taste

DIRECTIONS:

Bring 2 C water to boil in deep saucepan - add bacon - cover/cook 15 minutes - discard bacon. Add asparagus - cover/simmer till tender.

In mixing bowl, blend eggs & cream - stir mixture into asparagus - add parsley, salt, pepper & butter - simmer 2 minutes over low heat, stirring constantly. Remove from heat & serve immediately.

Serves: 4