

Cookery Corner

SPRINGTIME AND ASPARAGUS

Cream of Asparagus Soup

- 3 Cups cut-up spears fresh asparagus
- 1 Tblsp. diced onion
- 1 Tblsp. diced celery
- 6 Cups hot milk, or half milk and half light cream
- 3 Tblsp. butter
- 1 Tsp. salt
- ½ Tsp. white pepper
- 1/8 Tsp. paprika
- Pinch Rosemary
- Unsweetened whipped cream-optional

1. Simmer the asparagus, onion and celery in a small amount of water until very tender. Buzz in a blender until smooth.
2. Stir the puree into the hot milk along with the butter.
3. Season with salt, pepper, paprika and rosemary. If desired, top the soup with unsweetened whipped cream. Four - six servings.

Asparagus Polonaise

- 3 lbs. asparagus
- ½ Cup bread crumbs
- 1 Tsp. salt
- 5 Tblsp. melted butter

1. In 3 tablespoons of the butter slowly brown the bread crumbs, stirring constantly, until dark golden brown.
2. Prepare and cook asparagus as usual. When just tender-crisp, drain well and place on a hot platter.
3. Add the remaining butter to the bread crumbs and, when foamy, sprinkle over asparagus. Serve immediately. Six servings.

Creamy Asparagus

- 2 lbs. asparagus
- 1-10 oz. can Cream of Mushroom Soup
- ½ Cup light cream
- 1 Tsp. lemon juice
- 1 Beaten egg
- Salt and pepper to taste

Creamy Asparagus (Cont'd)

- ½ Cup slivered almonds, toasted
- Patty shells or toast points

1. Clean the asparagus and cut in 1-inch lengths. Cook asparagus in boiling salted water 8 - 10 minutes, or until just tender. Drain well and keep warm.
2. In a saucepan, combine the soup, cream lemon juice and the beaten egg. Season to taste with salt and pepper. Heat thoroughly, stirring constantly.
3. Add the cooked asparagus to the sauce, along with the toasted almonds. Mix well. Serve the asparagus mixture in patty shells or on toast points. Six servings.

WAYS TO COOK FRESH ASPARAGUS

In Skillet

Lay fresh asparagus spears flat in a large skillet. Cook, covered, in a small amount of boiling salted water just til tender, 10 - 15 minutes.

To avoid overcooking the tender tips, prop them up out of the water with crushed aluminum foil on one side of the pan. Tips will cook in the steams while the stalks cook in boiling water.

Standing Up

Tie the asparagus in a bundle with string. Stand stalks upright in boiling salted water in a deep kettle or coffee percolator. Let the tips extend 1-inch above the water. Tips cook in the steam, while the stalks cook in boiling water. Takes 10 - 15 minutes.

LEMON BUTTER

FOR FRESH VEGETABLES

Melt 1/4 cup butter in a small saucepan. Using a spoon scrape the pulp and juice from half a lemon into the butter. Serve over asparagus, cauliflower, broccoli, green beans, etc.