

## Creamy Asparagus Soup©

### Ingredients:

2 oz.	Kerry Gold™ butter
2 Tbsp.	oil
1 medium	onion, sliced
4–15 oz. cans	Green Giant™ Asparagus
2–10.75 oz. cans	Campbell's™ Cheddar Cheese Soup
2–10.75 oz. cans	Campbell's™ Cream of Asparagus Soup
1 Tbsp.	Lea & Perrins™ Marinade for Chicken blended with white wine & herbs
2–3 tsp.	lemon pepper
2 cups	whipping cream
1 can (1–1 1/2 cups)	chicken broth
1/4 cup	white wine, Martini & Rossi™ or 2–3 Tbsp. dry sherry wine (optional)
1 lb. fresh	asparagus, cut into 1/4 inch pieces

### Method:

Spray a large pot heavily with a non-sticking spray. Heat butter and oil and sauté onion tender crisp. Add asparagus juice and cut asparagus into piece. Add, soups, Lea & Perrins™ and lemon pepper and bring to boil. Purée with Magic Wand using the knife blade, blender or food processor. Add whipping cream and chicken broth and bring to boil. Add fresh sliced asparagus, bring to boil again and serve.

**Hint:** Make a topping...Whip together 1 cup whipping cream, 1/2 tsp. curry and 1/8 tsp. salt until creamy. Add a dollop of cream to each serving of soup. Dust with fajitas seasoning or paprika...very elegant!

**Hint:** Add crabmeat, shrimp, scallops, smoked salmon or chicken and serve as a main course. Cut recipe in half and it serves 8–10 people before dinner.

