

## Simple Asparagus Cream Soup©

### Ingredients:

2–10.75 oz. cans	Campbell's™ Cream of Asparagus Soup
2–10.75 oz. cans	Campbell's™ Cheddar Cheese Soup
2–14 oz. cans	asparagus spears
16 oz.	whipping cream
1/2–1 can (10.75 oz.)	Campbell's™ Chicken Broth
1/2 tsp.	nutmeg
1 Tbsp.	lemon pepper
1 Tbsp.	chicken granules
4–5 oz. fresh	asparagus, snap off tender part, scrape off nubs, slice thin
1/4 cup	parsley, chopped

### Method:

Spray a large pot with Pam™. Heat the cream of asparagus soup, cheddar cheese soup, juice from the asparagus spears, whipping cream and half of the chicken broth. Whisk together and add nutmeg, lemon pepper and chicken granules. If too heavy, add the remaining chicken broth.

When ready to serve, heat through again and add canned asparagus spears, sliced and the fresh asparagus, also sliced. Heat just enough so fresh asparagus remains crunchy. Add parsley just before serving. Taste for salt.

*Hint: Peel white asparagus, but only remove the nubs of the green asparagus.*

*Hint: The easy way to cut the asparagus in the can is to slide out a small portion and cut it off with a sharp knife into the soup. Keep sliding the asparagus and slicing until it is all used.*

*Hint: Add leftover chicken or shrimp and serve as a maincourse with a ham or cheese sandwich.*

## Baked Saltines

### Ingredients:

2–3 oz.	Kerry Gold™ Irish Butter, melted
1 sleeve	Saltines™

### Method:

Preheat conventional oven to 350°, convection oven to 325°.

Spray a cookie sheet with Pam™. Melt butter on the cookie sheet and coat both sides of each saltine in the butter. Bake 8–10 minutes or until golden brown. Cool on a cake rack and store in a tin container. Serve hot, warm or cold.

