

CRY OUT RECIPES

Cry Out Asparagus and Leek Soup

(Serves 6-8)

- 4 tablespoons butter
- 2 large leeks halved lengthwise, washed well and chopped
- 3 pounds asparagus, cut into ½ inch pieces
- 2 teaspoons chopped garlic
- 2 cans (14 ½ ounces) reduced-sodium chicken broth
- ¾ cup heavy cream
- Cry Out Chili Sauce to taste
- Salt and Pepper to taste
- Sour Cream to top

Instructions

1. Melt butter in a large pot over medium-high heat
2. Add leek and sauté for 5 minutes.
3. Add asparagus and cook 3 minutes more.
4. Add garlic and saute for 30 more seconds.
5. Add broth to pot and bring to a boil.
6. Lower heat, cover, and simmer 10-15 minutes, until asparagus is tender.
7. Mix in cream, salt, and pepper.
8. Blend soup with a wand mixer until smooth.
9. Serve and Enjoy!

The soup is also a nice choice on a warm summer's day when served chilled.

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