



BURES BERRY PATCH

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Freezing Asparagus:

Asparagus can be frozen for up to one year. Simply wash and slice. Next blanch in boiling water for 2 minutes. Remove and place in ice water to cool. Package in freezer bags. Kathy also freezes some asparagus so it can be ready for soup. She does so by making the cream of asparagus soup recipe with our asparagus and then once she purees the broth, onion, asparagus, and spices she lets it cool and puts that into freezer bags for a nice warm meal in the winter that can be finished up quick.

Cream of Asparagus Soup

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|-----------------------------|----------------------------------|
| ❖ 1 lb. Fresh asparagus | ❖ 1 small onion, quartered |
| ❖ 1 cup chicken broth | ❖ 1 tsp. Salt |
| ❖ $\frac{1}{4}$ tsp. Pepper | ❖ $\frac{1}{2}$ tsp. Sweet basil |
| ❖ 1 $\frac{1}{2}$ cup milk | ❖ $\frac{1}{2}$ cup cream |

Clean the asparagus, slice it and set aside tips. Combine stalks with onion, broth, salt, pepper, and basil in a saucepan. Bring mixture to a boil; then reduce heat and let it simmer for about 20 minutes. Empty vegetable and cooking liquid into a blender and process on high, or puree using a submersible blender. Remove lid and add $\frac{1}{2}$ cup milk and blend until smooth. Return to saucepan and stir in remaining milk and cream. Heat, stirring occasionally.

Easy Asparagus

Serves 4

Preheat oven to 450°.

Rinse and drain 1 lb. of asparagus and snap off the tough ends where they break naturally.

Arrange the spears in a 13 x 9-inch glass or ceramic baking dish in 1 or 2 layers only.

Drizzle 2 tbsp. of melted butter over the asparagus and season with salt and pepper to taste.

Cover the dish snugly with aluminum foil. Bake until crisp tender, about 15 minutes, or longer to desired tenderness.

Serve at once.

Grilled Asparagus

- ❖ 1 lb asparagus
- ❖ 2 Tbsp. butter
- ❖ 1 tsp. Pepper

Rinse and drain 1 lb. of asparagus and snap off the tough ends where they break naturally. Place asparagus in grill safe pan (no lid). Dot butter over top of asparagus. Sprinkle pepper over top of asparagus. Place on grill and cook until tips turn a light brown.

Easy Cream Baked Asparagus

Serves 4

Preheat oven to 350°.

Rinse and drain 1 lb. of asparagus and snap off the tough ends where they break naturally.

Cook asparagus in simmering water in large skillet for 2 to 3 min. Drain.

Place asparagus in a 2 qt. Baking dish. Toss asparagus with $\frac{1}{4}$ cup **peppercorn ranch dressing**.

Sprinkle with **2 Tbsp. shredded Parmesan cheese** and $\frac{1}{2}$ cup **coarsely crushed Ritz crackers**. Bake 10 to 15 min. or until cheese is lightly browned and mixture is heated through.

Serve at once.