



Asparagus and New Potato Chowder

Small-batch dairy products link us to our nation's agricultural past and, with their rich farmhouse flavors, make a perfect addition to this chowder with asparagus and potatoes.

Gather some fresh, local asparagus and new potatoes--with some fresh dairy products--for this tasty spring chowder!

Ingredients 1 pound asparagus, woody ends removed, chopped into 1/2-inch pieces

1 12 pounds new potatoes, peeled, cut into 3/4-inch cubes

2/3 cup finely chopped leeks, white and green parts mixed

1/2 cup sweet bell pepper, any color, diced

4 T. butter

4 cups chicken or vegetable broth

1 cup light cream or half-and-half

4 T. flour

2 cups whole milk

1 tsp. salt

black or white pepper to taste

Preparation

In a large saucepan with a heavy bottom, melt butter over medium heat. Add leeks and peppers, and sauté for 5 minutes until vegetables are soft. Add asparagus, potatoes, broth, and salt and pepper.

Cover, bring to a gentle boil, reduce heat, and simmer until asparagus and potatoes are barely tender, about 17 to 20 minutes.

Whisk flour into light cream or half-and-half. Stir into soup. Add milk. Simmer, uncovered, until soup has thickened to a lightly creamy consistency, about 15 minutes.

Serve hot. Makes approximately 212 quarts.