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and



SPRING PEA SOUP WITH RAMPS & ASPARAGUS

SERVES 4-5

INGREDIENTS

Spring Pea Soup with Ramps & Asparagus:

- 2 teaspoons butter or olive oil
- 2 teaspoons minced shallot
- ½ cup thinly sliced green onion
- 2 cups freshly shelled peas (frozen will work if fresh not available)
- 4 cups Sweet Pea Stock (recipe follows)
- 1 teaspoon kosher salt
- ½ teaspoon sugar
- Salt and freshly ground black pepper, to taste
- 1 cup or so sautéed wild ramps
- ½ cup blanched asparagus tips
- Thinly sliced green onions for garnish

Sweet Pea Stock:

- 1 bunch scallions, washed and chopped
- 1 stalk celery, chopped
- 3 cups cleaned pea pods
- ½ teaspoon kosher salt

DIRECTIONS

Spring Pea Soup with Ramps & Asparagus:

- 1** | In a soup pot, melt the butter. Add the shallot and green onion and sauté over low heat for about 3 minutes or until softened. Add the peas, stock, salt, and sugar. Bring to a boil and then simmer for 5 minutes.
- 2** | In batches, transfer the soup to a blender and purée. Return to the pot and season with salt and pepper to taste. Serve immediately in bowls and drizzle with a touch of sautéed ramps & blanched asparagus tips.

Sweet Pea Stock:

- 1** | In a 2-quart stockpot, combine all the ingredients with 5 cups of cold water. Bring to a boil, reduce the heat, and simmer covered for 20 minutes, then strain.