Recipes *leek and asparagus soup with Laurentide Pinot Gris*

Ingredients

3 leeks

1 bunch asparagus

2 T butter

2T olive oil

sea salt and cracked pepper

1/2 c Laurentide Pinot Gris

4 c chicken or vegetable stock

1 t thyme

1 t mixed herbs to your taste

1/4 c chopped pistachios

1/2c shredded parmesan

Directions

Slice leeks from whites up through the tender green sections and double wash in a very large bowl of water.
Lift and remove the floating leeks rather than straining out the excess water as there will be plenty of dirt that will be disturbed if you dump everything out in a colander.
Chop up asparagus into ~ 1/2 " sections.
Add both veggies to a large stock pot along with the butter and oil.
Season and saute until soft ~ 10-15 minutes.
Add wine and broth and simmer ~ 30 minutes.
Reserve ~ 1/2 c of veggies/broth for interest and texture.
Puree the rest in a blender to desired consistency.
Return all to pot and keep warm on low until ready to plate.
Sprinkle with ~1 T nuts and 1T cheese as desired.
Serve with warm corn bread muffins.
Enjoy with Laurentide Pinot Gris of course!

Serves 4-6.

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