

# Green Pea Puree

## Ingredients

1 large potato	2 stalks celery, diced	4 cups chicken stock
2 large carrots	4 stalks asparagus (optional)	1 tbsp. tarragon
2 large onions	2 qts. fresh peas	

## Instructions

1. Peel potato, carrots, and onions and slice thinly.
2. Combine with celery and asparagus, cover with water in a saucepan, boil until soft (10 -15 minutes), and drain.
3. Meanwhile, cook peas until tender in chicken stock with tarragon.
4. Place 3 large spoonfuls of vegetables in blender and add 1 1/2 cups of stock. Liquefy, and repeat until all vegetables and stock are blended.
5. Puree may be frozen for later use. To make soup, add 1 cup of puree to 2 cups milk, salt, and pepper, heating gently.

Makes 10 cups