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# Asparagus Bisque

*From the Kitchen of Brett Broussard*

**2 quarts chicken stock**

**2 bunches asparagus**

**1 cup heavy cream**

**white pepper**

**salt**

Remove the firm end pieces of the asparagus. I usually add this to the chicken stock with garlic and other veggies and simmer to create a flavorful vegetable chicken stock. and season to taste. Simmer for one hour and strain.

Roast one bunch of asparagus in the oven for about 20 minutes on 350.

Rough cut the other bunch of asparagus, removing the tips and setting aside. Reheat the stock and add the cut up asparagus and cook until tender. Add the roasted asparagus and then puree with an immersion blender or add to a regular blender

Add the asparagus tips, heavy cream, and adjust seasonings and simmer for about 10-15 minutes.

You can add grilled chicken, shrimp, crabmeat, smoked sausage, etc.