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## Asparagus Mummies

Makes 10 to 20 servings

### Ingredients:

- 2 tubes dough, cut into triangles
- 10 to 20 Alpine Fresh Asparagus stalks
- 1 red pepper (optional)
- 1 yellow pepper (optional)
- 1 orange pepper (optional)

### Instructions:

Wash asparagus and each spear. Unroll dough and separate into 4 rectangles. Cut each rectangle into strips (approximately 8 to 10 strips). Wrap one strip of dough around asparagus spear, stretching the dough slightly entirely. Repeat with remaining spears. Place on a cookie sheet and bake at 375 F, or until golden brown. Serve warm with your favorite dipping sauce.

**Tip:** For more fun, carve faces into peppers.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **CostcoWay**





## Asparagus Soup

Makes 4 servings

### Ingredients:

1¼ lb Alpine Fresh Asparagus  
8 Tbsp butter  
½ yellow onion, diced  
2 cloves garlic, finely diced  
4 cups Kirkland Signature™ Organic Chicken Stock  
½ cup cream  
Hot sauce to taste  
Sea salt  
White pepper  
½ cup Parmesan cheese, shredded

### Instructions:

Wash asparagus and trim each spear. Cut off the tips and reserve for garnish. Cut spears into 1-inch pieces. Melt 6 Tbsp butter in a medium saucepan. Add onion, garlic and asparagus spears. Saute until asparagus is bright green, but tender. Add chicken stock and simmer on low for 10 minutes.

Cool mixture until warm. Pur into blender in two batches. Blend until smooth and silky. Pour soup back into saucepan and add ½ cup cream and heat gently until hot. Add hot sauce, and salt and pepper to taste. Saute asparagus tips in 2 Tbsp butter until tender, but still crisp. Serve in bowls. Garnish with asparagus spear tips, and a sprinkle of cheese.

**Tip:** Hollow out small and pumpkins and use as serving bowls.

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