

---

# Asparagus, Shrimp and Watercress Soup

*Windsor Family Cookbook*

*Windsor Vineyards, Windsor CA*

Servings: 8

**3/4 pound fresh asparagus spears**

**7 cups vegetable or chicken broth**

**1 teaspoon grated lemon peel**

**1 teaspoon dried tarragon leaves**

**1 teaspoon freshly grated ginger**

**1/8 teaspoon white pepper**

**8 ounces dry capellini or dry coil vermicelli**

**3/4 pound medium shrimp, shelled and deveined**

**2 cups watercress sprigs, rinsed and drained**

**3 tablespoons fresh lemon juice**

Snap off and discard the rough ends of the asparagus. Cut into one-half-inch diagonal slices.

In a four to five quart saucepan, bring the broth, lemon peel, ginger, tarragon and pepper to a boil. Add the capellini and return to boiling. Simmer for 4 minutes.

Add the asparagus and shrimp. Simmer, uncovered, for about 3 minutes. Stir in the watercress and lemon juice.

Serve immediately.

**Soups, Chili, Stew**

---

*Per Serving (excluding unknown items): 48 Calories; 1g Fat (14.0% calories from fat); 9g Protein; 1g Carbohydrate; trace Dietary Fiber; 65mg Cholesterol; 67mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Fat.*