

Spring Asparagus and Biscuits

- * 2 cups (8 ounces) cut, trimmed, fresh Michigan asparagus or 1 package (10 ounces) frozen, cut asparagus
- * 1 cup plus 2 tablespoons packaged buttermilk biscuit mix
- * 1/3 cup milk
- * 3 tablespoons margarine
- * 3 tablespoons flour
- * 1/8 teaspoon white pepper
- * 2 cups milk
- * 2 teaspoons instant chicken bouillon
- * 1 cup diced, cooked chicken
- * 1/3 cup parmesan cheese
- * 1/4 cup toasted, slivered almonds, optional

Cook asparagus in small amount of water until crisp-tender; drain. Set aside. Using biscuit mix and 1/3 cup milk, prepare biscuits according to package directions. Cut biscuits with 2 1/2 inch cutter. Bake according to package directions. Meanwhile, in 2-quart saucepan, mix together margarine, flour and pepper. Cook over medium heat, stirring constantly, until mixture starts to bubble. Add milk and bouillon. Continue cooking and stirring until mixture boils. Cook and stir 1 minute longer. Add remaining ingredients except almonds. Cook about 3 minutes longer or until thoroughly heated, stirring frequently. Serve over hot biscuits garnished with almonds. Makes 4 servings.

Note: If using bakery biscuits, omit buttermilk biscuit mix and the 1/3 cup milk.