

CHILLED ASPARAGUS SOUP

6 SERVINGS *No cream is necessary in this soup, just vegetables and broth puréed to velvety perfection.*

- 6 Tbsp. olive oil, divided, plus more for drizzling
- 2 medium onions, thinly sliced
- 3 lb. asparagus cut into ½" pieces
Kosher salt and freshly ground black pepper
- 4 cups low-salt chicken broth
- 8 oz. fresh spinach
- 6 thin asparagus spears, tips removed, stalks halved cross-wise, thinly sliced lengthwise

Heat 4 Tbsp. oil in a large pot over medium-low heat. Add onions and cook, stirring occasionally, until translucent, 8–10 minutes. Add ½" asparagus pieces and season with salt and pepper. Cook until asparagus is bright green and tender, 4–5 minutes. Add broth, increase heat to high, and bring to a boil. Reduce heat to medium

and simmer until asparagus is tender, 8–10 minutes. Add spinach and cook, stirring occasionally, until wilted, about 2 minutes. Let mixture cool slightly.

Set a fine-mesh sieve over a large bowl; set aside. Working in batches, purée soup in a blender until very smooth. Strain through prepared sieve. Stir remaining 2 Tbsp. oil into soup; season to taste with salt and pepper. Cover and chill until cold, at least 3 hours. **DO AHEAD:** Can be made 1 day ahead. Keep chilled.

Divide asparagus tips and thinly sliced stalks among bowls; pour chilled soup over. Drizzle each with a few drops of oil.

PAN-ROASTED RIB EYES

6 SERVINGS *Steaks this thick need a two-step cooking process. Give them a good sear on the stove-top, then transfer them to the oven to allow the inside to finish cooking without burning the outside. Ask your butcher to french the bones by removing excess fat and muscle, if desired.*

- 2 2-lb. 1½"–2"-thick bone-in rib eyes, frenched
- Kosher salt and coarsely ground black pepper
- 10 sprigs thyme
- 5 sprigs rosemary
- 6 Tbsp. (¾ stick) unsalted butter, divided
- 2 Tbsp. grapeseed oil, divided
- Béarnaise Sauce (see recipe)

Preheat oven to 400°. Season steaks generously with salt and pepper; let rest at room temperature for 30 minutes. Scatter thyme and rosemary sprigs evenly in bottom of a roasting pan; dot with 4 Tbsp. butter.

Melt 1 Tbsp. butter with 1 Tbsp. oil in a large heavy skillet over medium-high heat. Reduce heat to medium and add 1 steak to skillet. Cook until seared and golden brown on all sides (including edges), 2–3 minutes per side. Transfer steak to prepared roasting pan. Pour out oil and wipe skillet with paper towels. Repeat with remaining 1 Tbsp. butter, 1 Tbsp. oil, and steak. »