

PIMENTO PURÉE

- 2 cups fresh, cooked asparagus**
- 2 (7-ounce size) jars pimentos, drained**
- ½ cup skim milk**
- 2 raw asparagus spears, to garnish**
- 2 lemon slices**

Place first 3 ingredients in blender container; process at medium speed until puréed. Place puréed mixture in saucepan. Cook over low heat for 5 minutes. Pour evenly divided into 2 glasses. Garnish each serving with 1 asparagus spear and lemon slice. Makes 2 servings.