

ASPARAGUS

Cream of Asparagus Soup



INGREDIENTS

- 2 # of asparagus, trimmed and cut into one inch pieces
- 1 small onion, chopped (about 1/2 cup)
- 2 Tbs butter
- 6 C. chicken broth
- 2 C. cream, half & half or milk
- salt and pepper to taste

STEPS

6 Servings

In a large saucepan melt the butter. Add the onion; stir until soft.

Add the chicken broth and asparagus. Bring to a boil, reduce the heat and simmer, partially covered, until the asparagus is very tender. (about 20 minutes)

Take off the heat and either use an immersion blender to puree the mixture or, working in batches, puree in a blender or food processor.

Return to the saucepan and add the cream. Gently warm the soup. Do not boil.

RECIPE SOURCE

*Cindy Tait Law's
Recipe Box*