ASPARAGUS SOUP

SOURCE: QUICK COOKING MAY/JUNE 2002 (Louis McAtee of Oceanside CA)
PREP/COOKING TIME: Less than 20 minutes

INGREDIENTS:

1 package (10 oz) frozen asparagus cuts (or equivalent in fresh asparagus)
1 large onion
1 tsp salt
1/2 tsp dried basil
1 1/2 C milk
Seasoned salad croutons
1 C water
1 tsp chicken bouillon granules
1/8 tsp white pepper
1/2 C whipping cream

DIRECTIONS:

In saucepan, combine asparagus, onion, water, salt, bouillon, basil & pepper. Bring to boil - reduce heat, cover & simmer 10 -12 minutes or till vegetables are tender (less time if using fresh asparagus) - cool 5 minutes - stir in milk.

In blender or food processor, process soup in batches till smooth - return to pan - stir in cream - heat through. Garnish with croutons & serve.

Serves: 4-6