

CREAM OF ASPARAGUS SOUP

Source: Joy of Cooking's All About Soups & Stews

INGREDIENTS:

1 TBS butter
1/4 C water or stock
1 medium onion, coarsely chopped
2 cloves garlic, sliced
4 C chicken stock (OR vegetable stock)
1/2 C dry vermouth or white wine (optional)
1 1/2 lbs asparagus, trimmed/chopped (discard tough ends), tips reserved
1/4 - 1/2 C heavy cream, half & half or milk
1/4 tsp black pepper

DIRECTIONS:

In soup pot over medium heat, melt butter & 1/4 C water or stock - add onion & garlic - cook, covered, stirring occasionally till tender but not browned (5-10 minutes). Stir in stock, wine & asparagus - simmer 5 minutes - purée till smooth - return to pot & stir in cream, pepper & asparagus tips - simmer 3-5 minutes & serve.

Makes about 6 cups