

Continuing on with soup recipes I thought I would do Cream of Asparagus for April since that is when the new crop of asparagus starts coming in.

### **Cream of Asparagus Soup**

Wash 1 pound of fresh asparagus (frozen cut may also be used). Break off the woody ends and throw away. Cut the rest of the asparagus in 1 inch pieces. Simmer in vegetable broth until tender.

Ingredients:

- 4 tablespoons of butter or margarine, melted
- ¼ cup diced onion
- ½ cup diced celery
- 2 cloves of garlic minced
- 2 tablespoon flour
- 1 cup of chicken broth or vegetable broth
- 1 cup of heavy cream or half and half
- Salt and white pepper to taste

Sauté onions, garlic and celery until transparent. Add flour until a paste forms, stir in broth. Add cream and cooked asparagus. Simmer for 15 to 20 minutes.

Enjoy!