



# Cream of Asparagus Soup

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Categories: Soup/Chowder

Servings: 4

Start to Finish Time: 50 minutes

Preparation Time: 20 minutes

Description: AKA: Cr eam d'Asperges. Adapted from <http://www.epicurious.com>

## Ingredients

2 lbs fresh Green Asparagus  
1 lg Onion, chopped  
3 T unsalted Butter  
5 c Chicken Stock  
3/4 c Cr eme Fra che or Heavy Cream  
1/4 t fresh Lemon Juice, or to taste

## Directions

- 1) Cut tips from 12 asparagus 1 1/2 inches from top and halve tips lengthwise if thick. Reserve for garnish. Cut stalks and all remaining asparagus into 1/2-inch pieces.
- 2) Cook onion in 2 tablespoons butter in a 4-quart heavy pot over moderately low heat, stirring, until softened. Add asparagus pieces and salt and pepper to taste, then cook, stirring, 5 minutes. Add 5 cups broth and simmer, covered, until asparagus is very tender, 15 to 20 minutes.
- 3) While soup simmers, cook reserved asparagus tips in boiling salted water until just tender, 3 to 4 minutes, then drain.
- 4) Pur ee soup in batches in a blender until smooth, transferring to a bowl (use caution when blending hot liquids), and return to pan. Stir in cr eme fra che, then add more broth to thin soup to desired consistency. Season with salt and pepper. Bring soup to a boil and whisk in remaining tablespoon butter. Add lemon juice and garnish with asparagus tips.

