

## Cream of Asparagus Soup

*Eschman Meadows Midday Gathering*

*Yield: 12 portions*

### Ingredients:

3 oz butter  
6 oz onions, diced medium  
1.5 oz celery, diced medium  
1.5 lbs asparagus, trimmed  
1 cup flour  
2 ½ qts vegetable stock  
12 oz heavy cream, hot  
1 tablespoon salt  
1 tablespoon white pepper

### Instructions:

Sweat the onions, celery and asparagus in the butter, without browning, until almost tender.  
Add flour and stir for a few minutes coating vegetables. Add the vegetable stock, continuously stirring. Bring to a simmer and cook until the vegetables are tender, about 15-20 minutes.  
Puree the soup. Strain it through a china cap. Bring the soup to a simmer and add hot cream. Season to taste with salt and pepper. If desired garnish with blanched asparagus just before serving.

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