

Cream of Asparagus Soup

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This cream of asparagus soup hit's the traditional American version of the 1950's. It's thick, buttery, and cheesy -- and oh so irresistible.

Ingredients:

2 cups asparagus, thick ends removed, chopped
1 onion, minced
2 ½ cups water
¼ cup butter
1 cup evaporated milk
½ cube chicken bouillon
1 teaspoon salt
4 tablespoons cornstarch, dissolved in ½ cup water
½ cup grated cheddar cheese

Directions:

1. Bring a large pot of water to a boil. Add the asparagus and onions and cook until tender, 3 to 5 minutes. Remove and drain. Transfer to a food processor and puree until smooth.
2. Strain the mixture through a strainer or cheesecloth.
3. In a medium stockpot, combine the strained asparagus mixture, butter, water, milk, bouillon, salt, and cornstarch mixture. Bring to a boil over high heat, stirring to prevent clumps.
4. Reduce to medium and cook until smooth and thick, 5 to 10 minutes, stirring.
5. Add grated cheese, whisk until smooth, and serve immediately.