

# Cream of Asparagus Soup

*Chickadee Cottage Cookbook  
Best of the Best from Minnesota Cookbook*

## **Servings: 6**

*2 cups fresh Asparagus  
1/2 cup butter  
3/4 cup flour  
4 cups fresh or canned  
chicken broth  
2 cups coffee cream,  
evaporated milk or  
evaporated skim milk  
salt (to taste)  
pepper (to taste)*

Wash and cut the asparagus into one-inch pieces. Add the asparagus to a saucepan. Cook in one-half cup of water until tender. Puree' in a blender.

Melt the butter in a soup kettle. Whisk in the flour. Add the chicken broth (preferably heated). Whisk vigorously. When the mixture is thickened and smooth, continue cooking over low heat for 10 minutes.

To the puree'd asparagus add enough water to make two cups. Add it and the cream to the thickened broth. Heat another 5 minutes. Season the soup to taste. Remove from the heat.

Serve topped with a few crisp-cooked asparagus tips and croutons.

*Makes six main dish or ten first-course servings.*

*NOTE: Use the top four inches of the fresh asparagus as a special vegetable course and the less tender bottoms to make a wonderful soup.*

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Per Serving (excluding unknown items): 203 Calories; 16g Fat (67.6% calories from fat); 3g Protein; 14g Carbohydrate; 1g Dietary Fiber; 41mg Cholesterol; 157mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Vegetable; 3 Fat.