

## **Creamy Asparagus Soup**



### **Ingredients:**

2 tablespoons butter  
1 leek, thinly sliced, or ½ cup diced onion  
2 tablespoons flour  
2 cups chicken broth  
1 pound asparagus, trimmed, chopped  
2 tablespoons fresh chopped parsley  
1 cup heavy cream  
Salt and pepper to taste  
Fresh chopped parsley for garnish, optional

### **Procedure:**

In a medium saucepan, cook leek or onions in butter over medium-low heat until tender. Add flour and stir until well incorporated.  
Add chicken broth, chopped asparagus, and parsley. Bring to a boil, stirring constantly. Reduce heat to low, cover, and simmer for about 15 minutes, or until asparagus is tender.  
Carefully, working with about 1 to 2 cups at a time, blend or process until smooth; return to the saucepan and add cream.  
Heat through. Add a dash of pepper and ½ to 1 teaspoon salt, or to taste.  
Garnish with fresh chopped parsley, if desired.

Serves 4

\*Recipe is courtesy of <http://southernfood.about.com/od/soupandstew/r/bl60910c.htm>