

Cream of Asparagus Soup

Source: *Kristy (allrecipes.com)*

Modified by: *Michael D'Attilo*

Yields: *4-6 servings*

Ingredients

4 tbsp butter
4 stalks celery, chopped
1/2 large sweet onion, diced
3 tbsp all-purpose flour
6 cups vegetable broth
1 potato, peeled and diced
1 pound fresh asparagus, peeled with lower stems cut
salt and ground black pepper to taste
1 large package sliced shitake mushrooms
1/4 cup half-and-half cream
3/4 cup whole milk

Directions

Melt butter in a soup pot over medium heat. Add chopped celery and onion and cook until the onion is translucent (about 4 minutes.) Add flour to pot one tablespoon at a time, mixing after each addition.

While vegetables are cooking, chop off the heads of the asparagus stalks and set aside. Chop up peeled asparagus.

Add broth and bring to a boil. Add potato and chopped asparagus stalks, saving tips for later. Reduce heat and simmer for 20-25 minutes.

Prepare a second soup pot. Pour soup from first pot into blender in batches, filling the pitcher no more than halfway full. Hold down lid of blender and puree soup for 20-30 seconds each batch. Pour pureed soup from blender into second pot, and bring second pot to a boil.

Stir in sliced mushrooms and asparagus tips, and cook for 5-10 minutes. Lower heat to simmer and add cream and milk. Add salt and pepper to taste.