

Cream of Asparagus Soup

1 pound asparagus, cut into 2-inch lengths
1 onion, chopped
2 tablespoons each butter and flour
4 cups chicken broth
½ cup cream

Salt and pepper to taste

Sauté onion and butter 3 minutes. Stir in flour. Add chicken broth slowly. Add asparagus. Cover and simmer 20 minutes or until asparagus is tender. Puree mixture until smooth. Add cream, salt and pepper to pureed soup and reheat. Serves 4.