

## **Cream of Asparagus Soup**

- 2 tablespoons butter
- 2 dessert spoons of flour
- Salt (to taste)
- Pepper (to taste)
- 2 cups milk
- 3/4 pound fresh asparagus
- 1/4 cup onion
- Cheddar cheese
- Beef or vegetable bouillon (1 cube)

### **Preparation:**

Wash asparagus and cut in 1/2-inch pieces. Microwave asparagus in a small amount of water until tender, about 3 - 4 minutes. Put in blender with onion and add milk.

Make the white sauce: Melt butter in a saucepan over low heat. Blend in flour, salt and pepper. Stir until smooth. Gradually add blender mixture, stirring constantly as the flour absorbs the liquid. Continue adding the liquid as the sauce thickens and stirring to keep smooth and blending in any lumps of flour. Add bouillon cube.

Set aside a few of the asparagus tips or pieces aside for garnish, if desired. Heat thoroughly; grate in cheddar cheese as desired. Add whole asparagus pieces and serve.

Serves 4 to 6.