

## Creamy Asparagus Soup

### Ingredients:

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2 lbs Asparagus  
1 quart chicken broth  
Salt

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1 pint heavy cream  
Salt  
White pepper  
Lemon juice

### Preparation:

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**1** Trim and peel the lower part of the asparagus. Cut the tips off and set aside.

Cut the asparagus into 1' pieces and boil in the chicken broth with 1 pint of water until real tender. Add some salt if needed.

Scoop the asparagus into a food mill and grind it into a clean sauce pan. Use the boiling broth to cook the tips for a couple of minutes. Scoop them out and set them aside.

It is okay if the broth is reduced by half.

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**2** Add some of the asparagus broth to the pulp and start simmering. Add cream and broth as necessary and reduce to get a slightly thickened liquid.

Add salt, pepper and some lemon juice to taste.

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**3** 5 minutes before serving, add the tips to the slowly simmering soup just to heat them up.