

RICH ASPARAGUS SOUP

1/2 c. unsalted butter
2 c. chopped yellow onions
4 chopped garlic cloves
1-1/2 qts. chicken broth
3 lb. fresh asparagus
2 medium carrots
1 c. fresh chopped parsley
8 large fresh basil leaves
1 T. dried tarragon
1 t. salt
1 t. pepper
pinch of cayenne
1 c. sour cream
1 large tomato, seeded and diced

Melt butter. Saute onions and garlic uncovered for about 20 minutes. Add chicken broth and bring to a boil. Set aside. Trim woody ends from asparagus and cut into 1-inch pieces. Reserve 2-inch tips. Cut carrots in 1-inch pieces. Add all ingredients except cream and tomato and simmer for 35 to 45 minutes. Cool soup 30 minutes and process in blender. Strain to remove fibers. Return to pan, add tips, and simmer about 10 minutes until tips are tender. Garnish with sour cream and tomato. Makes 8 servings.

From: Donna Kummer
Date Entered: June 6, 1991