



CREAM OF ASPARAGUS SOUP

- 1 Pound Asparagus
- 4 Cups Milk, Scalded
- 2 Tablespoons Butter
- 2 Tablespoons Flour
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper

DIRECTIONS

1. Wash asparagus, cut off tips 1 1/2 inches from the top.
2. Cover with boiling water and cook uncovered until tender.
3. Remove and set aside.
4. Add remaining asparagus and cook until tender.
5. Drain, rub through a sieve and add to milk.
6. Melt butter, blend in flour, salt and pepper then add asparagus mixture gradually and heat to boiling, stirring constantly.
7. Cook 3 minutes.
8. Add asparagus tips and serve hot.