

Asparagus Soup

<http://userealbutter.com/2009/02/26/asparagus-soup-recipe/>

1 lb. asparagus spears, bottoms trimmed
2 tbsps vegetable oil
5 cloves garlic, diced
1 cup yellow onion, diced
salt
1 tbsp butter
2 tbsps flour
1 quart chicken broth
1-2 tsps lemon juice
pepper

Cut the asparagus spears into 2-inch pieces. Heat the vegetable oil in a large pan or pot. When the oil is hot, add the garlic and onions. Sauté until fragrant. Add the asparagus to the pot, season with salt, and stir-fry until the spears turn a deep green. Do not overcook! Remove from heat and empty the vegetables into a food processor or blender or food mill. Purée the asparagus (I added about a cup of the chicken broth). In the same pot, melt the butter. Add the flour and stir until it foams. Pour the chicken broth into the pan a little at a time and stir to incorporate (so you avoid chunks of flour-butter floating around in the broth). Pour in the remaining chicken broth and bring to a boil. Remove from heat and stir in the purée. Add lemon juice and pepper to taste. Serve hot.