

Cream of Asparagus Soup

- * 1 pound, 4 ounces fresh Michigan asparagus cut into 1-inch pieces and steamed, or 1 can (14.5 ounces) Michigan asparagus cuts and tips
- * Milk
- * 1/4 cup finely chopped onions
- * 1/4 cup margarine
- * 1/4 cup flour
- * 1/2 teaspoon salt
- * 1 teaspoon chicken bouillon

Drain asparagus, reserving liquid. Add enough milk to liquid to measure 5 cups. Set aside. Puree asparagus. Set aside. In steam jacketed kettle or large stockpot, at medium heat, cook onions in margarine until soft but not browned, stirring occasionally. Stir in flour, salt and bouillon. Cook, stirring constantly, about 2 minutes longer. Add liquids and asparagus, stirring until smooth. Cook, stirring constantly, until mixture begins to boil. Continue cooking and stirring 3 minutes longer. Serve hot and garnish with cooked asparagus spears, if desired. Yield: 5 servings, 1 cup each.