

Asparagus Soup

1. Gather the Ingredients

- 2 TBSP butter
- 2TBSP olive oil
- 1 pound asparagus, trimmed and chopped
- 1 leek, white part only, chopped
- 2 cups vegetable stock
- 1 cup milk
- Salt and freshly ground pepper to taste.

2. In a large, heavy saucepan, melt the butter with the olive oil over medium heat. Add the asparagus and leek and saute until tender, about 7 minutes. Add the salt, pepper and stock. Reduce heat and simmer, uncovered for about 7 minutes.

3. Transfer the mixture to a blender or food processor and puree until smooth.

4. Return to the saucepan and add the milk. Bring to a simmer and cook for 10 minutes. Do not boil. Serve hot.

The story behind the recipe. We started making this soup at Christmas in 2004 and have continued to come back to it whenever asparagus is in season. It's easy, comforting and creamy.