

Potato Asparagus Soup

Source: Food.com, from Better Homes and Gardens' Christmas Comfort and Joy

Ingredients

- 4 tsp oil
- 1 large onion, chopped
- 3 tbsp flour
- 3 cups asparagus, cut into 1-inch pieces
- 2 cups milk
- 1 (14½ oz) can chicken broth
- 8 oz red potatoes, cubed
- ¼ tsp salt
- ⅛ tsp cayenne pepper
- 4 oz shredded cheddar cheese
- 1 small tomato, seeded and chopped
- ⅓ cup sour cream

Method

1. Heat the oil in a large saucepot, add the onion, and cook over medium heat until tender.
2. Add the flour and stir to coat the onions.
3. Add the asparagus, milk, broth, potatoes, salt, and pepper, increase the heat to medium-high, and cook until thick and bubbling, stirring often.
4. Reduce the heat to low, cover, and simmer, stirring occasionally, 10 to 12 minutes or until the vegetables are tender.
5. Add the cheese, tomato, and sour cream and simmer until the cheese is melted.

Notes

Frank added chopped pancetta and chopped parsley, I think. Delicious!