Cream of Asparagus Soup (Courtesy of Mapleline Farm)

1 lb asparagus trimmed, cut into 2 in pieces

1/2 cup diced onion

1 t celery salt

3T butter

3T flour

3/4 cup heavy cream

3/4 cup whole milk

1. In a pan you use for soups, cook asparagus in 2 cups of boiling water until tender

2. Add onion & celery salt, cook until soft.

3. Puree asparagus mixture in a blender

4. In the soup pan, make a golden roux from the butter and flour.

5. Whisk in milk & cream and stir until mixture thickens.

6. Add asparagus mixture from blender, salt & pepper to taste and serve.