



Cream of Asparagus and Mushroom Soup

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

I had a delicious bowl of cream of asparagus soup at a cute cafe while on a work trip in Oklahoma City several years ago I spent a year trying to recreate my own version of this heartwarming soup With the collaboration of my familys ideas I have come up with a version of the soup I serve for our formal holiday meals as a starter course

Ingredients

- - 3 slices bacon - ¼ cup butter - 3 stalks celery
- chopped - 1 onion
- diced - 3 tablespoons all-purpose flour - 6 cups chicken broth - 1 potato
- peeled and diced - 1 pound fresh asparagus
- tips set aside and stalks chopped - salt and ground black pepper to taste - 1 (8 ounce) package sliced fresh mushrooms - ¾ cup half-and-half cream

Instructions

1. Place bacon in a large
2. deep skillet and cook over medium-high heat
3. turning occasionally
4. until evenly browned
5. about 10 minutes. Drain bacon on a paper towel-lined plate. Crumble bacon when cool; set aside. Reserve 1 tablespoon bacon drippings in a small bowl. Set aside the skillet. Melt butter with drippings in a large saucepan over medium heat. Cook and stir celery and onion in hot butter-drippings until onion is translucent
6. about 4 minutes. Whisk in flour and cook for 1 minute. Whisk in chicken broth and bring to a boil. Add potato and asparagus
7. reserving asparagus tips for later. Season with salt and ground black pepper. Reduce heat and simmer soup for 20 minutes. Pour soup into a blender
8. filling the pitcher no more than halfway. Holding down the lid of the blender with a folded kitchen towel
9. start the blender
10. using a few quick pulses to get soup moving before leaving it on to purée. Purée in batches until smooth and pour into a clean pot. Alternately
11. you can use a stick blender and purée soup right in the cooking pot. Cook and stir mushrooms and asparagus tips in the same skillet used for bacon until mushrooms release their liquid
12. 5 to 8 minutes. Season with salt and ground black pepper
13. if needed. Stir mushrooms
14. asparagus tips
15. and half-and-half cream into puréed soup. Cook until thoroughly heated. Portion soup into bowls and garnish with crumbled bacon.