Cream of Asparagus Soup

Source: Chef Scotty
Yield: 6 cups

2 #	asparagus
1 c	onion, diced
1 tsp	salt
¼ tsp	white pepper
4 c	vegetable broth
1 c	cashews soaked overnight in 2c water
1 tsp	lemon zest

Procedure:

1. Bend asparagus stalks until they snap and discard the woody end. Cut the remaining stalks into half-inch pieces.
2. Cook onion in a non-stick skillet over medium heat until translucent.
3. Add asparagus, salt and pepper and cook for five minutes, stirring occasionally.
4. Add broth and simmer, covered, until asparagus is very tender, about 20 minutes.
5. Drain cashews and add all ingredients to a high-speed blender. Blend on high until smooth.
6. Adjust seasoning to taste.

Chef Scotty's Notes:
Try this tasty soup served hot, or serve it chilled with a sprig of fresh dill for the perfect lunch starter on a sunny afternoon.

WSU Clark County Master Food Preservers
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Companion recipe to The Columbian Market Fresh Article published on May 29, 2020.
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