

Creamy Asparagus and Potato Soup



You will need 1 large pot with a lid. You can cook the potatoes in this pot; drain and set aside, while making the rest of the soup.

Ingredients

- 4 slices bacon, chopped, fried, and set aside to drain
- ¼ cup butter
- 1 small onion, ½-inch dice
- 1 stalk celery, split and ½-inch dice
- 1 medium carrot, ½-inch dice
- 2 to 3 cups chopped fresh asparagus
- ¼ cup + 1 Tbsp plain flour
- 1 quart milk
- 1 tsp vegetable bouillon
- 4 medium potatoes, cut into 1-inch pieces, cooked and drained
- Sea salt and pepper (if using bouillon, check for salt at the end of cooking)

Instructions

1. In the large pot, cook the bacon and set aside to drain. Add the butter, onion, celery, and carrot; sauté until almost tender. Add the asparagus and cook 2 minutes longer. Add the flour and bacon; stir until combined.
2. Add the milk, bouillon, and potatoes. Stir and cook for 10 minutes or until slightly thickened. Season with sea salt and pepper.
3. At this point, if you want a creamy, smooth soup, you can use the immersion blender to emulsify the ingredients.

I like to use it briefly so there is still some texture. Yum!