CREAM OF FRESH ASPARAGUS SOUP II

(from Allrecipes.com)

Ingredients:

1 pound fresh asparagus, trimmed & cut into 1 inch pieces
½ cup chopped onion
1 (14.5 ounce) can chicken broth (divided)
2 tbsp. butter
2 tbsp. all purposes flour
1 tsp. salt
1 pinch ground black pepper
1 cup milk
½ cup sour cream
1 teaspoon fresh lemon juice

Directions:

In a large saucepan, combine asparagus, chopped onion, and ½ cup chicken broth. Cover and bring to a boil over high heat. Reduce heat and simmer, uncovered, until asparagus is tender, about 12 minutes. Process the mixture in a blender to puree the vegetables. Set aside (in the blender).

In the same saucepan, melt the butter over medium-low heat. Stir in the flour, salt & pepper. Cook, stirring constantly for 2 minutes. Whisk in the remaining chicken broth and increase the heat to medium. Cook, stirring constantly, until the mixture boils. Stir in the asparagus puree and the milk.

Put the sour cream in a small bowl, and stir in a ladleful of the hot soup. Add the sour cream mixture and the lemon juice to the soup. Stir while heating the soup to serving temperature; don't allow the soup to boil. Serve immediately.