
Cold Asparagus Soup

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 pound asparagus, cut into one-inch pieces

salt

1 can (10-1/2 ounce) condensed cream of potato soup

2 cups milk

1 cup sour cream

1 teaspoon lemon juice

1 teaspoon salt

2 tablespoons chopped chives

In a two-quart covered saucepan over medium heat, cook the asparagus in one inch of boiling salted water for 2 minutes or until the asparagus is tender-crisp. Drain..

In a covered blender at low speed, blend one-fourth of the asparagus, the undiluted soup, milk and sour cream until smooth. Pour into a large bowl and repeat until all is blended.

Stir in the lemon juice and one teaspoon of salt.

Cover and refrigerate until chilled.

To serve, sprinkle the soup with the chives.

Yield: 5 cups

Soups, Chili, Stew

Per Serving (excluding unknown items): 999 Calories; 70g Fat (61.2% calories from fat); 32g Protein; 67g Carbohydrate; 6g Dietary Fiber; 181mg Cholesterol; 4499mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Vegetable; 0 Fruit; 2 1/2 Non-Fat Milk; 13 1/2 Fat.