Asparagus Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

12 oz asparagus
2 small potatoes, peeled and chopped
1/4 small onion, diced
1 tbs vegan butter
1/4 cup flour
3 cups broth
1 cup soymilk
1/4 tsp cinnamon or nutmeg
salt and pepper to taste
1/2 cup soy creamer
1/4 tbsp dry vermouth

Instructions

Clean asparagus, snap off the tough ends and discard. Chop the rest of the asparagus into small pieces, leaving the tips intact. Cook the asparagus until crip-tender in salted boiling water. Drain and rinse. Separate the tips and save for garnish. Heat the butter in a saucepan and add the flour. Stir to a roux and gradually add stock and milk. Keep stirring and bring to a boil. Add asparagus stalks, onions, potatoes, salt, pepper, and cinnamon. Cook until asparagus and potatoes are very soft. Take it off the heat and blend with an immersion blender. Bring it back to a boil and stir in the cream, vermouth and asparagus tips. Cook just until heated through. Add extra salt and pepper if it needs more.