

1 bunch asparagus
1/2 cup cheese -- grated
2 cups milk
basil
2 cups water
celery salt
1 potato -- chopped
vegetable salt
3 tablespoon butter
pepper
1/2 onion -- chopped
garlic (pinch)
1/2 cup mushrooms -- sliced
parsley (pinch)

Chop asparagus, setting aside tips for use later. Simmer chopped asparagus and chopped potato in 2 cups water, with 2 Tbs. butter, basil, celery salt, vegetable salt and pepper to taste. Simmer until vegetables are tender, and cool. Place cooled broth and vegetables in blender and puree, slowly adding the 2 cups of milk. Saute onion, mushrooms and reserved asparagus tips with a pinch of garlic and a pinch of parsley in 1 Tbs. of butter. Add to soup mixture, simmer 15-20 minutes. Grate and add cheese, if desired, just before serving.