

Carrboro
FARMERS' MARKET
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Recipe of the Week

June 23, 2007

Cream of Garlic Soup with Fresh Basil
from Dorette Snover of C'est Si Bon Cooking School

Ingredients

2 lbs. Onion*, peeled and roughly chopped (about 4 cups)
Salt and pepper
2 cups garlic*, peeled and chopped
2 tablespoons olive oil
2 tablespoons Butter
1 1/2 quarts veggie or chicken broth
1 bouquet garni (fresh parsley*, thyme* and bay leaf, tied together)
2 cups stale French bread, torn into 1/2-inch pieces
1 cup half-and-half
Large handful fresh basil*, coarsely chopped

Procedure

In a one-gallon, heavy-bottomed pot, sauté onions and garlic in butter and oil. Stir frequently over low to medium heat until they turn a deep golden brown--about 30 minutes.

Add broth and bouquet garni and bring to a boil. Stir in bread cubes and simmer 10 minutes, until bread is soft.

Remove bouquet garni and puree soup in blender carefully. Strain through medium strainer. Heat and whisk in more broth if the soup is too thick. Add half-and-half. Season to taste with salt and pepper. Serves six.

***Available at Market**