

Soups and Stocks

Cream of Wild Mushroom Soup

Spicy Sweet Potato and Smoked Sausage Soup

White Bean and Garden Vegetable Soup

Cream of Wild Mushroom Soup

1 ounce dried porcini mushrooms
1 tablespoon butter
1 leek, halved, thinly sliced (white and pale green parts only)
8 ounces button mushrooms, sliced
1 garlic clove, minced
2 tablespoons long-grain white rice
2 cups chicken stock
¼ cup whipping cream
Fresh chives
Salt and pepper

1. Bring two cups of water to a boil in a small sauce pan. Add mushrooms and let stand until cooled. Remove from liquid, reserving broth, and finely chop. Set aside.
2. Melt butter in heavy large pot over medium heat. Add leeks and sauté until tender, about 5 minutes. Increase heat to medium-high. Add button mushrooms and sauté until mushrooms are soft and dry, about 10 minutes.
3. Add garlic and reserved porcini mushrooms; sauté 1 minute. Stir in rice.
4. Add chicken and mushroom broth to pot. Bring to boil. Reduce heat to low, cover and simmer until rice is very tender, about 15 minutes. Cool slightly.
5. Puree soup with stick blender until smooth. Stir in cream and chives, season with salt and pepper.

Sweet Potato and Smoked Sausage Soup

3 tablespoons olive oil
8 ounces chorizo, sliced
1 medium onion, diced
2 large garlic cloves, minced
Smoked paprika
2 pounds sweet potatoes, peeled and sliced
6 cups chicken stock
2 cups fresh spinach
Salt and pepper

1. Heat 2 tablespoons oil in heavy large pot over medium-high heat.
2. Add sausage; cook until brown, stirring often, about 8 minutes. Transfer sausage to paper towels to drain.
3. Add onions and cook until translucent; add garlic and smoked paprika and cook 1 minute more.
4. Add all potatoes and cook until beginning to soften, stirring often, about 12 minutes. Add broth; bring to boil, scraping up browned bits. Reduce heat to medium-low, cover, and simmer until potatoes are soft, stirring occasionally, about 20 minutes. Using potato masher, mash some of potatoes in pot. Add browned sausage to soup. Stir in spinach and simmer just until wilted, about 5 minutes. Stir in remaining 1 tablespoon oil. Season with salt and pepper.

White Bean and Garden Vegetable Soup

2 ounces pancetta, finely diced
1 leek, thinly sliced
6 cups roasted tomato broth
1 large carrot, peeled and diced
½ pound green beans, trimmed and cut into ½-inch pieces
1 cup diced tomatoes
1 medium zucchini, diced
½ cup small kidney beans
¼ pound ditalini pasta, cooked and cooled
1 tablespoon prepared pesto
Salt and pepper

1. Add pancetta to a heavy sauce pan and bring to medium low heat. Let cook until fat is rendered out and the bacon is lightly browned.
2. Add the leeks and cook until softened. Add the tomato broth and bring to a simmer.
3. Add the carrots and green beans and cook until tender.
4. Add the diced tomatoes and zucchini and cook five minutes more.
5. Add the pasta and cook until warmed through.
6. Season with pesto, salt and pepper. Serve.

Roasted Tomato Broth

24 plum tomatoes, halved
Fresh thyme
2 onions, chopped
1 stalk celery, chopped
3 cloves garlic, peeled and sliced
6 peppercorns
1 bay leaf
Parsley sprigs
Salt and pepper

1. Preheat oven to 300 degrees. Place tomatoes, cut side up, on a baking sheet. Season with thyme, salt and pepper. Roast until completely tender and slightly shriveled. Let cool.
2. Bring a saucepan to medium heat and add the oil. Add the onions and celery and cook until softened. Add the garlic and cook until softened.
3. Add the tomatoes and cover with water. Bring to simmer; add the peppercorns, bay leaf and parsley. Cook until flavors combine.
4. Strain through a fine mesh strainer; season with salt and pepper and let cool.