

Cream of Wild Mushroom Soup

1 tablespoon unsalted butter
1 leek, thinly sliced
1 pound button mushrooms, sliced
½ ounce dried mushrooms, softened
1 garlic clove, minced
3 cups vegetables stock, or as needed
1 cup mushroom juice (from soaking dried mushrooms)
¼ cup whipping cream
Fresh tarragon
Salt and pepper

- Place a saucepan over medium heat and add the butter. Cook the leeks and button mushrooms until completely tender and liquid has evaporated.
- Add the dried mushrooms and garlic; cook 1 minute more. Season with salt and pepper.
- Add the stock and mushroom liquid. Bring to a simmer and cook until flavors combine, about 20 minutes.
- Using an immersion blender, puree the soup until smooth. Add the cream and the tarragon; adjust seasoning (add more stock if too thick).

Spicy Sweet Potato and Smoked Sausage Soup

1 tablespoons olive oil
4 ounces andouille sausage, diced
1 small onion, diced
1 carrot, diced
1 stalk celery, diced
2 cloves garlic, minced
Pinch of crushed red pepper
3 cups chicken stock
1 cup crushed tomatoes
1 sweet potato, peeled and diced
1 cup small red beans, rinsed and drained
1 bay leaf
Fresh parsley
Salt and pepper

- Add oil to a saucepan and bring to medium heat. Add the sausage and cook until browned. Add the onion, carrot and celery and cook until vegetables are tender. Add the garlic and red pepper; cook 1 minute more.
- Add the chicken stock, tomatoes, sweet potatoes, white beans and bay leaf. Bring to a simmer and cook until potatoes are tender but not mushy. Season with parsley, salt and pepper.

White Bean and Vegetable Soup

1 tablespoons olive oil
4 smoked bacon, diced
1 small onion, diced
½ bulb fennel, cored and diced
1 carrot, diced
1 stalk celery, diced
2 cloves garlic, minced
4 cups chicken stock
1 potato, peeled and diced
1 cup small white beans, rinsed and drained
1 bay leaf
Fresh parsley
Salt and pepper

- Add oil to a saucepan and bring to medium heat. Add the sausage and cook until browned. Add the onion, carrot and celery and cook until vegetables are completely tender. Add the garlic and red pepper; cook 1 minute more.
- Add the chicken stock, tomatoes, sweet potatoes, white beans and bay leaf. Bring to a simmer and cook until potatoes are tender but not mushy. Season with parsley, salt and pepper.

Roasted Tomato Broth

1 pound Roma tomatoes
5 tablespoons extra virgin olive oil
1 small onion, diced
1 small fennel bulb, diced
1 carrot, diced
2 cloves garlic, finely chopped
½ cup white wine
4 cups vegetable stock
5 black peppercorns
Thyme sprigs
1 bay leaf
Salt and pepper

- Preheat oven to 225 degrees. Cut the tomatoes in half; toss with 1 tablespoon olive oil and season with salt and pepper. Place cut side up on a baking sheet. Roast until very soft, about 2 to 3 hours.
- Bring a large saucepan to medium heat and add the remaining oil. Saute the onion, fennel and carrot until completely tender; add the garlic and cook 1 minute more. Add the wine and cook until reduced by half. Add the vegetable stock, roasted tomatoes, peppercorns, thyme and bay leaf. Bring to a gentle simmer; cook for 30 minutes. Strain through a fine mesh strainer. Adjust seasoning.

Chicken Stock

6 pounds chicken bones
Cold water
2 large onions, coarsely chopped
4 stalks celery, coarsely chopped
3 medium carrots, coarsely chopped
3 dried bay leaves
6 sprigs fresh thyme
2 teaspoons black peppercorns

- Add bones to a large stockpot and cover with cold water. Bring to a simmer over medium high heat, skimming any scum that forms on the surface.
- Add the remaining ingredients and bring back to a simmer. Gently cook, uncovered, for 3 hours. Strain and cool completely. Skim fat from surface.