



Green Garlic Soup

From Chez Panisse Vegetables by Alice Waters

We're excited that you have chosen to shop at the Winsted Farmers Market this week! To help you make the most of everything our farmers have to offer we've collected some recipes featuring seasonal food.

Stop by our booth and let us know what you think! Visit our Facebook page to share recipes of your own, or email recipes@winstedfarmersmarket.org to have them included in these flyers.

Makes 6 servings

Ingredients:

1 pound green garlic (about 8 to 10 plants)

½ pound potatoes (Yellow Finn, Yukon Gold, or another tasty variety)

2 medium onions

¼ pound unsalted butter (1 stick)

Salt

2 quarts chicken or vegetable stock

To clean and prepare the garlic: trim off the root end and peel away any tough or dirty outer leaves. Cut away the tough upper portion of the green leaf; unless very tough, the lower couple of inches of greens are fine to use.

Cut the clean garlic into thin rounds or half-circles. Peel the potatoes and cut into half-inch cubes. Peel and chop the onions into small dice.

Melt the butter in a heavy-bottomed pot, add the onion and cook slowly until translucent and tender.

Salt, and add the garlic and potatoes. Cook these together for 5 minutes, then pour in the stock and bring to a boil. Lower the heat to a simmer and cook the soup until the potatoes are tender.

Check the seasoning. This soup can be served rustic and chunky, or can be puréed.