

A SOUP OF MANY ONIONS

Source: Saveur

Spring comes early to the Anderson Valley and with it comes Sally's mild soup of the season's first onions, tender leeks, and spring garlic.

INGREDIENTS:

4 small red new potatoes, scrubbed/quartered
6 C water or chicken stock
4 TBS butter
2 medium yellow onions, peeled/sliced
1 bunch scallions, trimmed/sliced
3 small tender leeks, trimmed/sliced
4 spring onions, peeled/sliced
3 cloves spring garlic, peeled/sliced
2 C half-and-half
Salt & freshly ground black pepper
Finely chopped chives

1. Put potatoes & water or stock in large pot - bring to boil over medium-high heat. Reduce heat to medium & simmer till tender (about 10 minutes).
2. Meanwhile, melt butter in large skillet over medium heat. Add yellow onions, scallions, leeks, spring onions & garlic - cook, stirring often, till onions are soft (about 15 minutes). Transfer onions to pot when potatoes are tender - cook for a few minutes, then remove from heat.
3. Pureè soup in a blender, then return to pot & thin with half-&-half. Season to taste with salt & pepper - garnish with chives.

Serves: 6