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Simply Seasonal

Spring Sorrel and Chive Soup

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Spring Sorrel and Chive Soup

Ingredients

2 Tbsp butter
*1 medium onion, coarsely
chopped
*4 cups vegetable or chicken
stock
*8 oz mushrooms, sliced
2 Tbsp long grain white rice
1 tsp salt
*4 oz (2 cups packed) sorrel
leaves, washed and drained
*1oz. chives, coarsely snipped
Freshly ground black pepper
Garnishes: *Sorrel, very thinly
sliced, *sour cream or *heavy
cream

*can be sourced locally

Directions

1. Melt butter in medium saucepan over medium heat. Add onion; cook stirring often until soft but not browned – about 6 minutes
2. Add stock, mushrooms, rice and salt and bring to boil. Reduce heat, cover and simmer until rice is soft – about 30 minutes
3. Pull center vein from sorrel leaf by folding leaf in half and holding it as you pull down on the stem.
4. Put half the sorrel and half the chives in a food processor. Pour half the hot soup over greens, cover and process at low speed until smooth.
5. Repeat this process with remaining sorrel, chives and soup base.
6. When all is pureéd, heat over medium heat, stirring constantly. Do not boil.
7. Ladle into bowls and garnish.