

## JOHN PLESHETTE'S MEAL OF THE WEEK



### SORREL SOUP

2 BUNCHES OF FRESH SORREL (ABOUT 4 CUPS)  
4 LEEKS  
SMALL BROWN ONION  
2 LARGE NEW POTATOES  
BUTTER  
6 CUPS OF CHICKEN STOCK  
CRÈME FRAICHE  
HEAVY CREAM

TRIM OFF ROOT END AND GREEN PART OF THE LEEKS. SLICE LENGTHWISE AND IMMERSE IN LUKEWARM WATER TO REMOVE DIRT. DRAIN. CHOP ROUGHLY.

CUT ONION INTO LARGE DICE.

MELT 1/2 STICK OF BUTTER IN A DUTCH OVEN. ADD LEEKS AND ONIONS. COVER AND SWEAT FOR ABOUT TEN MINUTES OVER A LOW FLAME.

TRIM THE STEMS FROM THE SORREL LEAVES. RESERVE ABOUT A DOZEN LEAVES. CHOP THE REST ROUGHLY.

ONCE THE LEEKS AND ONIONS ARE TRANSLUCENT, ADD THE SORREL. STIR WITH A WOODEN SPOON UNTIL THE LEAVES SOFTEN AND TURN GREY-GREEN.

SALT AND PEPPER. ADD 6 CUPS OF HOMEMADE CHICKEN STOCK. BRING TO A BOIL. REDUCE HEAT AND SIMMER, UNCOVERED FOR ABOUT 30 MINUTES.

ALLOW TO COOL. PUREE. RE-HEAT TO A SIMMER.

REMOVE THE RIBS FROM THE RESERVED SORREL LEAVES. JULIENNE INTO THIN STRIPS.

IN A SMALL BOWL, BLEND 1/2 CUP CRÈME FRAICHE AND 1/2 CUP HEAVY CREAM WITH A FORK.

LADLE SOUP INTO INDIVIDUAL BOWLS. ADD A SPOONFUL OF THE CREAM MIXTURE. GARNISH WITH SORREL LEAVES.

SERVES 6