



Potato, Garlic and Arugula Soup

Ingredients:

Soup:

3 Tablespoons butter

1 large onion, chopped

30 cloves of garlic (app 2 heads)

3 large potatoes cut into 1/2 inch pieces

6 cups chicken or veggie stock

1 tsp salt

1/2 tsp pepper

1/2 cup cream (I use soy milk)

3 bunches arugula chopped fine

Topping:

4 Tbspns butter

1/4 cup fresh parsley

2 cloves garlic

Preparation:

Melt butter in heavy pan on medium heat. Add onion and garlic, saute until onion is translucent (app 5 minutes). Add potatoes, stock, salt, and pepper. Bring to boil, then reduce heat and simmer until potatoes are tender, about 20 minutes.

Puree soup in blender, put back in pan. Add cream and arugula, and simmer 5 minutes.

For topping, process ingredients in food processor. Spread on wax paper, roll into log. Freeze until ready to serve. Add thin slice of topping on each bowl of soup before serving.