



## ROASTED GARLIC SOUP

4 garlic heads (about ½ lb. total) unpeeled  
¼ cup olive oil

Or, ½ pound roasted garlic gloves or puree from Lotsa Pasta

6 tablespoons butter  
4 leeks (white part only), chopped  
1 onion, diced  
6 tablespoons all purpose flour  
4 cups chicken stock, heated  
1/3 cup dry Sherry

1 cup whipping cream  
Fresh lemon juice (optional)  
Chopped chives

To prepare garlic gloves: Preheat oven to 350 degrees. Cut off top ¼ inch of each garlic head, and slice to expose all garlic cloves. Drizzle with olive oil and wrap in aluminum foil. Bake for 45-60 minutes, or until soft. Cool garlic slightly, and press to release cloves. Chop and set aside.

Melt butter in heavy saucepan over medium heat. Add garlic, leeks and onion and sauté until onion is translucent, about 8 minutes. Reduce heat to low. Add flour and cook 8-10 minutes, or until mixture starts to stick to the bottom of the pan. Stir in hot stock and Sherry. Simmer about 20 minutes, stirring occasionally. Cool slightly. Puree soup in batches in a blender or food processor until smooth. To this point the recipe is best prepared up to one day ahead, and I have frozen the base, thawing and adding the cream as below when ready to serve.

Return soup to the heavy saucepan. Add cream and simmer until thickened, about 10 minutes. Add lemon juice to taste (optional). Ladle into bowls and garnish with chopped chives. Yield: 8 generous servings.