

CREAM OF SPINACH AND BASIL SOUP

This makes good use of the late summer Basil harvest, as well as early fall Spinach plantings.

Makes 4 servings

6 small red potatoes
1 Cup chopped onion
3 Tbls butter
2 cups chopped fresh spinach packed firm
1/2 Cup minced basil packed firm
2 Cups well-flavored chicken or vegetable broth
2 Tbls chopped parsley
1/2 Tsp salt
1/4 Tsp white pepper
1 Cup light cream or milk

Place the potatoes in a medium saucepan and cover with cold water. Bring to a boil and cook about 15 minutes or until very tender. Cool slightly and pull off skins. Cut into large chunks and set aside.

Saute onion in butter until soft. Add the spinach and basil and stir for 1 minute, then stir in the broth, potatoes, parsley, salt and pepper. Reduce heat and simmer gently for 10 minutes.

Cool the mixture slightly and puree in a blender or food processor. To serve cold, transfer to a large bowl, stir in the cream and chill thoroughly (adjust seasonings before serving). To serve hot, after pureeing the soup, transfer it back to the pot, stir in the cream and gently reheat. Adjust seasonings and serve

Another of our fall favorites is [Chanterelle Soup](#). It can be made with other mushrooms, but is heavenly with Chanterelles, available at the Farmer's Markets.