

# Potato and Roasted Garlic Soup



## A Taste of *The Café* AT THE FRICK

*Serves:* Yields - 1 1/2 quarts

*Prep Time:* 1 hour

### *Ingredients*

- 2 bulbs garlic
- 1 Tablespoon extra virgin olive oil
- 3/4 teaspoon salt
- 8 inch x 8 inch piece of aluminum foil
- 3 pounds Yukon Gold potatoes, peeled and quartered (or any other waxy potato)
- 1 quart chicken stock
- 1 onion, chopped
- 6 celery stalks, chopped
- 1 cup cream
- 2 cups whole milk
- 2 Tablespoons fresh oregano

### *Procedure*

#### Roasted Garlic

Preheat oven to 325 degrees. Cut the tops of the garlic bulbs off at about one quarter of an inch down or until you can see the garlic cloves cross section. Sprinkle the tops of the bulbs with the olive oil and salt and wrap them up tightly in the aluminum foil. Place in the 325 degree oven for 30 min - the cloves should be soft and pliable when done.

#### Soup

Place the chopped onion and celery in a large pot and sweat on low heat until translucent and tender, being careful not to brown them. Place the quartered potatoes in the pot with the celery and onion, cover with chicken stock and simmer until tender, about 25 minutes. Once done, add the roasted garlic by squeezing the bulb until the cloves pop out, discarding the papery remains. Add the cream, milk, and oregano and continue to simmer for 5 more minutes. Pour the liquid in a kitchen blender and blend until smooth, then add salt and pepper to taste. Sprinkle with chopped bacon as an optional garnish. Bon Appetit!