

Tomato Bisque

4 T butter or olive oil
1 T minced bacon or fatback
1 onion, chop
2 carrots, chop
1 stalk celery, chop
4 cloves garlic, mince
1 T dried basil

5 T all-purpose flour
5 cups chicken broth,
2 28-oz can whole, peeled tomatoes (with liquid)

3 parsley sprigs
3 fresh thyme sprigs
1 bay leaf
1 cup heavy cream
S&P

Heat butter or oil medium-high, render bacon/fatback till crisp, remove.
Sauté veggies w/ basil on medium until tender & fragrant, ~ 15'.

Add more oil if needed, then flour, cook, stirring continually, 3'.
Add broth & tomatoes, bring to boil whisking constantly.

Tie parsley, thyme, bay leaf together with twine, add to pot.
Lower heat, simmer ~ 30'. Remove from heat, cool.

Discard herb bundle, use immersion blender until smooth. Sieve soup, reheat on medium.

Whisk heavy cream salt into soup, season with pepper to taste.

Potato Leek Soup

3 T unsalted butter
4 large leeks, white light green parts, rough chop
3 cloves garlic, peeled smashed
2 lbs Yukon Gold potatoes, peel, 1/2" cubes
7 cups chicken or vegetable broth
2 bay leaves
3 sprigs fresh thyme
1 t salt
1/4 t ground black pepper
1 cup heavy cream

Sauté leeks & garlic in butter on medium till softened, ~ 10', don't brown.
Add potatoes, broth, bay leaves, thyme, S&P.
Bring to boil, reduce to simmer ~ 15', until potatoes are very soft.

Remove thyme bay leaves. Purée with immersion blender till smooth.
Add heavy cream, bring to a simmer.
Adjust seasoning, adjust texture with more stock or reduce.

Minestrone

2 T olive oil
2 cup onion, chop
5 cloves garlic, mince

2 t salt
1 t oregano
1 t basil
Black pepper to taste
1 stalk celery, mince
1-2 medium carrots, dice

1 zucchini, diced
14 oz tomato puree
5 cup chicken stock or water

3/2 c cooked beans
1/2 to 1 cup dried pasta
1 or 2 fresh tomatoes, chop
1/2 cup parsley, mince
parmesan cheese

Sauté garlic & onions in olive oil until translucent.
Add 3/2 t salt, carrot, celery, oregano, pepper, basil.
Mix well, cover & cook very low 10'.

Add zucchini, water, puree. Cover, simmer 15'.
Add beans, simmer 5'.

Bring to low boil, add pasta, boil gently until tender.
Add tomatoes. Serve, topped with parsley & parmesan.

Chicken Noodle Soup

1 T olive oil
1.5 cups chopped celery
1.5 cups chopped carrots
1 cup chopped yellow onion
1/2 t salt
1/4 t black pepper
10 cups chicken broth or stock
10 sprigs fresh thyme
3 cups finely chopped chicken breast or thighs seasoned with a pinch of salt pepper
8 oz pappardelle egg noodles or other desired noodle

Heat pot on medium, add olive oil, celery, carrots, onion, salt, black pepper. Cook ~ 10' until soft.

Add chicken broth thyme, bring soup to a boil, then reduce to a simmer over low heat.

Simmer 10', add chopped chicken simmer for 3', until chicken is cooked through.

Taste broth, make any necessary seasoning adjustments. Depending on salt content of broth you use, it may need additional salt. Add noodles, cook till tender.