

Sorrel And Celery Soup

This recipe was available in print copies earlier in the season; here is a reprise, for those who did not previously pick up a copy, or have joined subsequently.

Sorrel was probably one of the bitter herbs that were traditionally used to make puddings and soups in the spring with the idea of cleansing body and soul. Sorrel has a sharp, lemony but very pleasing taste and makes an excellent soup.

- 2 pounds fresh sorrel
- 2 tablespoon butter
- 1 medium yellow onion
- 5 ribs of celery (diced)
- 4 cups chicken consommé
- 2 cups water

Crème Fraîche:

Mix 1 cup heavy cream with 1 cup sour cream until well blended.

In medium skillet, melt butter and sauté onions and celery over low heat until tender. Add sorrel, chicken consommé and water. Bring to boil and cook for 10 to 15 minutes. Strain, reserving stock. Purée sorrel, celery and onions, adding stock until smooth. Add to remaining stock. Garnish with crème fraîche.

Cover well and let stand at room temperature overnight.