

Susan Kanicki **Broccoli Silk Soup**

From Jacques Pepin's Heart & Soul In the Kitchen

A smooth creamy broccoli soup makes a great first course, lunch or dinner served with a salad and French bread. It can be served cool or warm.

Ingredients:

1 pound of broccoli crowns or tops, cut into 1-inch pieces

1 tsp. salt

¼ tsp. Tabasco sauce

2 ½ tablespoons unsalted butter

Directions:

Bring 3 cups of water to a boil in a medium saucepan. Add the broccoli and salt, cover, and bring back to a strong boil (this will take about 2 minutes). Boil, covered, for another 4 minutes (for a total cooking time of about 6 minutes).

Drain the broccoli in a colander, reserving the liquid, and cool the crowns under cold water for 1 minute to stop the cooking and to keep them green.

Pour 2 cups of the reserved cooking liquid into a blender. Add the cooked crowns, Tabasco and butter and process the mixture until very smooth. Let cool and serve, or reheat the soup and serve warm

Shared by Susan Kanicki