

Garlic-Parmesan Soup

This soup has been on our Garlic Festival menu for years. I've lost count of how many times people have asked me for the recipe so I thought before we closed we just had to publish it for our fans.

Ingredients:

1 tablespoon Pure Olive Oil
1/4 of a large onion
1/4 teaspoon red pepper flakes
1/2 tsp. rosemary (finely chopped)
3/4 cup Garlic Cloves (cut in half lengthwise)
1/4 cup dry white wine (such as Chardonnay)
1 cup chicken stock
2 cups heavy cream
1-1/4 cup whole milk
2 ounces butter (room temp)
1/4 cup flour
3/4 cup grated parmesan cheese
1 tablespoon fresh parsley (chopped)

1. Heat oil in a large soup pot until it just begins to shimmer. Add the onion, red pepper flakes, and fresh rosemary. Cook over medium-low heat until the onions soften.
2. Add the Garlic. Cook until the garlic has softened, about 10 minutes.
3. Add wine and chicken stock and deglaze the pan (see note in Frankie's Tips).
4. Add cream and milk. Continue cooking over medium-low heat.
5. While liquids are heating, make a roux by blending together in a sauté pan the flour and softened butter to form a paste.
6. Heat the roux, whisking the whole time. Mix while on medium-to-medium high heat for about 5 minutes to cook off the flour flavor. Once the soup and the roux are both hot you can add the roux. Whisk immediately and very thoroughly. Let soup simmer for 40 minutes.
7. Once the soup has simmered and thickened, slowly add the parmesan cheese while whisking. Let simmer for ten more minutes. Salt and pepper to taste.

Frankie's Tips:

- ◆ If you do not understand deglazing, it is very simple. It is simply utilizing a liquid to loosen up the flavorful bits from the bottom of the pan. They are loaded with flavor!
- ◆ One key to making excellent creamy soups is to cook the roux properly. If you rush it, your soup will taste like flour.

